FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

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iei.	(701)	751-9220	гах.	(/01	751	-9ZZ:

FUOD ESTABLISHIVIENT INSPECTION RE	LFORT		, ,		
Name	Dat	te	Type of Operation(s)	Type of Inspection	
AVERY SCHOOL	10	/18/2018	✓ Food Service	Routine	
Address	Ris	k	Retail	✓ Re-inspection	
366 HIGH ST	Lev	/el	Residential Kitchen	Previous Inspection	
Telephone			Mobile	Date: 10/04/2018	
(781) 326-7872 Owner	ША	CCP Y/N	Temporary	Pre-operation	
Person-in-Charge (PIC)	Tin		Caterer	Suspect Illness	
MARY WATSON		10:36	Bed & Breakfast	General Complaint	
Inspector		t: 10:52	Bod & Blocklast	HACCP	
LEONTIA FLANAGAN			Permit No. 087	Other:	
Each violation checked required an explana	ation on the na	rrative nage/s)	and a citation of specific		
Lacif violation checked required an explain	ation on the na	irative page(s)	and a citation of specific	Non-compliance with:	
Violations Related to Foodborne Illness Interver	ations and Disk	Eastors (Pad I	tems) Anti-Chokl	· ·	
Violations marked may pose an imminent health ha			terrior		
action as determined by the Board of Health.	·		` '	Local Law	
			Allergen Aw	areness 590.009 (G)	
FOOD PROTECTION MANAGEMENT		12. Preve	ention of Contamination from		
1. PIC Assigned / Knowledgable / Duties		13. Hand	wash Facilities		
EMPLOYEE HEALTH		PROTECTION	FROM CHEMICALS		
2. Reporting of Diseases by Food Employee and	LPIC	14. Appro	oved Food or Color Additive	S	
3. Personnel with Infections Restricted / Exclude		15. Toxic Chemicals			
	ď		ATURE CONTROLS (Potenti	ally Hazardoue Foode)	
FOOD FROM APPROVED SOURCE		(ng Temperatures	any Hazardous I Cousy	
4. Food and Water from Approved Source					
5. Receiving / Condition		17. Rehe	_		
6. Tags / Records / Accuracy of Ingredient Stater		18. Cooling			
7. Conformance with Approved Procedures / HA	CCP Plans	19. Hot and Cold Holding			
PROTECTION FROM CONTAMINATION		20. Time	as a Public Health Control		
8. Separation / Segregation / Protection			TS FOR HIGHLY SUSCEPTIB		
9. Food Contact Surfaces Cleaning and Sanitizin	ıg	21. Food	and Food Preparation for H	ISP	
10. Proper Adequate Handwashing		CONSUMER A	DVISORY		
11. Good Hygienic Practices		22. Postir	ng or Consumer Advisories		
Violations Related to Good Retail Practices (Blue	a Itame)	Number of V	olated Provisions Relate	.d To	
Critical (C) violations marked must be corrected immed			nesses Interventions an		
within 10 days as determined by the Board of Health. I	•	Factors (Red		u mon	
(N) violations must be corrected immediately or within	90 days as	, 4010.4 (1104			
determined by the Board of Health.				an inspection today, the items	
23. Management and Personnel (FC-2)(590.003)		e violations of 105 CMR 590. ned below by a Board of Hea	000/Federal Food Code. This	
24. Food and Food Protection (FC-3)(590.004)		•	ailure to correct violations cited	
	FC-4)(590.005)	•	y result in suspension or revo		
——————————————————————————————————————	FC-5)(590.006) FC-6)(590.007)		ermit and cessation of food e	hearing. Your request must be	
28. Poisonous or Toxic Materials (FC-7)(590.008)			h at the above address within	
29. Special Requirements 30. Other	(590.009)	10 days of recei		40.00	
		DATE OF RE-	INSPECTION: 11/01	/2018	
Inspector's Signature: Levitin Flanagan	Print: LEONT	IA FLANAG	ΔNI		
Inspector's Signature: Frontin Flanagan PIC's Signature: Man Wowt	rime DEONI	TW L TUNNYO	7 11 4	Page 1 of 2	
PIC's Signature: Many WMM	Print: MARY	WATSON			

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 10/18/2018

Establishment Name: AVERY SCHOOL ltem Code Date Verified **DESCRIPTION OF VIOLATION / PLAN OF CORRECTION** Department No. Reference 26 590.006 Food Service FC-5, toilet not flushing properly Good Repair and Proper Adjustment, water not working at garbage 4-501.11 Food Service 25 26 590.006 Food Service FC-5, hand washing sink in bathroom mens No Yes **Corrective Action Required:** Discussion With Person In Charge: None Voluntary Compliance Employee Restriction / Exclusion **Emergency Suspension** Re-inspection Scheduled **Emergency Closure** Embargo Voluntary Disposal Other

Board of Health

Tal	(794) 7	751-9220	Eav	/704)	754 022
Tel.	178117	751-9220	rax.	1/811	/ DT-922

FOOD ESTABLISHMENT INSPECTION REPORT		Tel. (761) 751-8	1220 Fax. (781) 751-9229
Name	Date	Type of Operation(s)	Type of Inspection
AVERY SCHOOL	11/01/2018	✓ Food Service	Routine
Address	Risk	Retail	✓ Re-inspection
366 HIGH ST	Level	Residential Kitchen	Frevious inspection
Telephone (781) 326-7872		Mobile Mobile	Date: 10/18/2018
Owner	HACCP Y/N	Temporary	Pre-operation
Person-in-Charge (PIC)	Time	Caterer	Suspect Illness
MARY WHYNOT	In: 10:03	Bed & Breakfast	General Complaint
Inspector LEONTIA FLANAGAN	Out: 10:28	605	☐ HACCP
LEONTIA PLANAGAN	<u> </u>	Permit No. 087	Other:
Each violation checked required an explanation on the	ne narrative page(s)	and a citation of specif	ic provision(s) violated.
			Non-compliance with:
Violations Related to Foodborne Illness Interventions and			
Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	equire imm e diate corr	rective 590.009 (E	
action as determined by the Board of Freath.			Local Law
FOOD PROTECTION MANAGEMENT	12. Preve	Allergen A ention of Contamination from	
1. PIC Assigned / Knowledgable / Duties	=	wash Facilities	
		FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC		oved Food or Color Addition	/es
3. Personnel with Infections Restricted / Excluded		Chemicals	
			stalle than adam (Faada)
FOOD FROM APPROVED SOURCE		ATURE CONTROLS (Potenting Temperatures	Hally mazardous roods)
4. Food and Water from Approved Source	17. Rehe		
5. Receiving / Condition	18. Coolii		
6. Tags / Records / Accuracy of Ingredient Statements			
7. Conformance with Approved Procedures / HACCP Plans		nd Cold Holding	
PROTECTION FROM CONTAMINATION		as a Public Health Contro	
8. Separation / Segregation / Protection		TS FOR HIGHLY SUSCEPT	
9. Food Contact Surfaces Cleaning and Sanitizing	21. Food	and Food Preparation for	HSP
10. Proper Adequate Handwashing	CONSUMER A	DVISORY	
11. Good Hygienic Practices	22. Postir	ng or Consumer Advisorie	S
Violations Related to Good Retail Practices (Blue Items)	Number of Vi	olated Provisions Relat	ted To
Critical (C) violations marked must be corrected immediately or		nesses Interventions a	nd Risk
within 10 days as determined by the Board of Health. Non-critical	1 401010 (1104	Items 1-22):	
(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.		for Correction: Based o	on an inspection today, the items
CIN	checked indicate	e violations of 105 CMR 590	0.000/Federal Food Code. This
23. Management and Personnel (FC-2)(590.0 24. Food and Food Protection (FC-3)(590.0		ned below by a Board of He	
24. Food and Food Frotection (FC-3)(590.1) 25. Equipment and Utensils (FC-4)(590.1)	:	rger of the Board of Fleath. By result in suspension or re	Failure to correct violations cited vocation of the food
26. Water, Plumbing and Waste (FC-5)(590.)	006) establishment p	ermit and cessation of food	establishment operations. If
27. Physical Facility (FC-6)(590.0 (FC-7)(590.0 (FC-7)(59			a hearing. Your request must be alth at the above address within
29. Special Requirements (590.0			and at the above address within
30. Other	DATE OF RE-	INSPECTION: TBD	
Inspector's Signature: Lentin Flanagan Print: LE	ONTIA FLANAG	AN	
Inspector's Signature: Frontin Flanagan Print: LE PIC's Signature: MA	RY WHYNOT		Page 1 of 2

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 11/01/2018

Establishment Name: AVERY SCHOOL ltem Code Date Verified Department **DESCRIPTION OF VIOLATION / PLAN OF CORRECTION** Reference No. 11/01/2018 590.006 26 Food Service FC-5, toilet not flushing properly Good Repair and Proper Adjustment, water not working at garbage 4-501,11 Food Service disposal 26 590.006 Food Service FC-5, hand washing sink in bathroom mens Yes **Corrective Action Required: Discussion With Person In Charge:** Contact the BOH when repaired Employee Restriction / Exclusion Voluntary Compliance Re-inspection Scheduled **Emergency Suspension** Embargo **Emergency Closure**

Voluntary Disposal

Other

Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT

Tel.	(781)	751-9220	Fax.	(781)	751-9229
101.	(101	101-0220	I ax	(101)	101-0220

FOOD ESTABLISHMENT INSPECTION REPORT				
Name	Date	Type of Operation(s)	Type of Inspection	
AVERY SCHOOL	06/04/2019	✓ Food Service	Routine	
Address	Risk	Retail	Re-inspection	
366 HIGH ST	Level	Residential Kitchen		
Telephone		Mobile	Previous Inspection Date:	
(781) 326-7872			Pre-operation	
Owner	HACCP Y/N	Temporary	Suspect Illness	
Person-in-Charge (PIC) MARY WHYNOT	Time	Caterer		
Inspector	In: 09:24	Bed & Breakfast	General Complaint	
KRISTIN MCMILLAN	Out: 09:44	Permit No. 087	☐ HACCP	
		Permit No. 067	Other:	
Each violation checked required an explanation on the	e narrative page(s)	and a citation of specif	c provision(s) violated.	
			Non-compliance with:	
Violations Related to Foodborne lilness Interventions and	Risk Factors (Red	tems) Anti-Chok	ng Tobacco	
Violations marked may pose an imminent health hazard and re	equire immediate cor	rective 590.009 (E) 590.009 (F)	
action as determined by the Board of Health.			Local Law	
	,	Allergen A		
FOOD PROTECTION MANAGEMENT		ention of Contamination fro	m Hands	
1. PIC Assigned / Knowledgable / Duties	13. Hand	lwash Facilities		
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS		
2. Reporting of Diseases by Food Employee and PIC	14. Appre	oved Food or Color Additiv	es	
3. Personnel with Infections Restricted / Excluded	15. Toxic	Chemicals		
FOOD FROM APPROVED SOURCE	TIME/TEMPER	ATURE CONTROLS (Potent	ially Hazardous Foods)	
4. Food and Water from Approved Source	16. Cook	ing Temperatures		
5. Receiving / Condition	17. Rehe	ating		
6. Tags / Records / Accuracy of Ingredient Statements	18. Cooli	na		
7. Conformance with Approved Procedures / HACCP Plans		19. Hot and Cold Holding		
	-	as a Public Health Control		
PROTECTION FROM CONTAMINATION				
8. Separation / Segregation / Protection		TS FOR HIGHLY SUSCEPTION	· · · · · · · · · · · · · · · · · · ·	
9. Food Contact Surfaces Cleaning and Sanitizing	21. Food	and Food Preparation for	HSP	
10. Proper Adequate Handwashing	CONSUMER A	DVISORY		
11. Good Hygienic Practices	22. Posti	ng or C o nsumer Advisories	·	
Violations Related to Good Retail Practices (Blue Items)	Number of V	iolated Provisions Relat	ed To	
Critical (C) violations marked must be corrected immediately or		inesses interventions a	nd Risk	
within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as	Factors (Red	Items 1-22):		
determined by the Board of Health.		r for Correction: Based o	n an inspection today, the items	
[C]N]			.000/Federal Food Code. This	
23. Management and Personnel (FC-2)(590.0		ned below by a Board of He		
24. Food and Food Protection (FC-3)(590.0 25. Equipment and Utensils (FC-4)(590.0		order of the Board of Health. By result in suspension of rev	Failure to correct violations cited vocation of the food	
26. Water, Plumbing and Waste (FC-5)(590.0	006) establishment p	ermit and cessation of food		
27. Physical Facility (FC-6)(590.0 28. Poisonous or Toxic Materials (FC-7)(590.0	agginored by the		hearing. Your request must be	
29. Special Requirements (590.0	non' III Willing and Si	ipmitted to the Board of Hea ipt of this order.	Ith at the above address within	
30. Other	•	•	8/2019	
Va Madil				
Inspector's Signature: Print: KR	ISTIN MCMILI	AN	Page 1 of 2	
PIC's Signature: May What Print: MA	RY WHYNOT			

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Name: AVERY SCHOOL

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 06/04/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLA	Date Verified	
30	Other	Food Service	Other, Need to fix light on cor	itrol box	
27	6-501.11	Food Service	Repairing, Repair disposal		
	_				
Discu	ssion With	Person In Charge	:	Corrective Action Required:	No Yes
None				oyee Restriction / Exclusion	
					ergency Suspension
				Embargo Eme	ergency Closure

Board of Health

FOOD	FSTARI	ISHMENT	INSPECT	TION R	FPORT

Tel (781) 751-9220 Fax (781) 751-9229

FOOD ESTABLISHMENT INSPECTION R	REPORT		rei. (781) 751-9	220 Fax. (761) 751-9229	
Name	Dat	20	Type of Operation(s)	Type of Inspection	
AVERY SCHOOL		/18/2019	✓ Food Service	Routine	
Address	Ris	k	Retail	✓ Re-inspection	
366 HIGH ST	Lev	rel	Residential Kitchen	Previous Inspection	
Telephone			Mobile	Date: 06/04/2019	
(781) 326-7872	110	CCP Y/N	Temporary	Pre-operation	
Owner Person-in-Charge (PIC)	Tim		Caterer	Suspect Illness	
MARY WHYNOT		09:35	Bed & Breakfast	General Complaint	
Inspector		t: 09:36	Ded & Dicaklast	HACCP	
KRISTIN MCMILLAN			Permit No. 087	Other:	
Each violation checked required an expla	nation on the na	rrative page(s)	and a citation of specif		
Each violation officered required an expla-		riaaro pago(o)		Non-compliance with:	
Violations Related to Foodborne Illness Interve	entions and Risk	Factors (Red I	tems) Anti-Chok		
Violations marked may pose an imminent health h			(CIII-O)		
action as determined by the Board of Health.				Local Law	
			Allergen A		
FOOD PROTECTION MANAGEMENT		12, Preve	ention of Contamination fro	om Hands	
1. PIC Assigned / Knowledgable / Duties		13. Hand	wash Facilities		
EMPLOYEE HEALTH		PROTECTION	FROM CHEMICALS		
2. Reporting of Diseases by Food Employee ar	nd PIC	14. Appro	oved Food or Color Additiv	/es	
3. Personnel with Infections Restricted / Exclud	led	15. Toxic	Chemicals		
FOOD FROM APPROVED SOURCE		TIME/TEMPER	ATURE CONTROLS (Potent	tially Hazardous Foods)	
4 Food and Water from Approved Source		16. Cook	ing Temperatures		
5. Receiving / Condition		17. Rehe	ating		
6. Tags / Records / Accuracy of Ingredient State	ements	18. Cooli	na		
7. Conformance with Approved Procedures / H			19. Hot and Cold Holding		
	Tians		as a Public Health Contro		
PROTECTION FROM CONTAMINATION			TS FOR HIGHLY SUSCEPTI		
8. Separation / Segregation / Protection	_	(morning)	and Food Preparation for		
9. Food Contact Surfaces Cleaning and Sanitiz	ing			110)	
10. Proper Adequate Handwashing		CONSUMER A			
11. Good Hygienic Practices		22. Postir	ng or Consumer Advisorie	s	
Violations Related to Good Retail Practices (Bl	ue Items)	Number of Vi	olated Provisions Relat	red To	
Critical (C) violations marked must be corrected imm	-	Foodborne III	lnesses Interventions a	nd Risk	
within 10 days as determined by the Board of Health		Factors (Red	Items 1-22):		
(N) violations must be corrected immediately or within determined by the Board of Health.	ii 90 days as	Official Order	for Correction: Based o	on an inspection today, the items	
CINI				0.000/Federal Food Code. This	
23. Management and Personnel	(FC-2)(590.003)		ned below by a Board of He	ealth member or its agent Failure to correct violations cited	
24. Food and Food Protection 25. Equipment and Utensils	(FC-3)(590.004) (FC-4)(590.005)	-	rger of the Board of Fleath. By result in suspension or re		
26. Water, Plumbing and Waste	(FC-5)(590.006)	establishment p	ermit and cessation of food	establishment operations. If	
27. Physical Facility 28. Poisonous or Toxic Materials	(FC-6)(590.007) (FC-7)(590.008)			a hearing. Your request must be alth at the above address within	
29. Special Requirements	(590.009)	10 days of recei			
30. Other		DATE OF RE	INSPECTION: N/A		
Inspector's Signature:	Print: KRIST	IN MCMILL	AN	Page 1 of 2	
PIC's Signature:	Print: MARY	WHYNOT		Tage TOTZ	

Establishment Name: AVERY SCHOOL

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 06/18/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
30	Other	Food Service	Other, Need to fix light on control box	06/18/2019
27	6-501.11	Food Service	Repairing, Repair disposal	06/18/2019
				No Yes
Discu	ussion With	Person In Charge	Corrective Action Required:	INO Tes
None	Э		Voluntary Compliance Empl	loyee Restriction / Exclusion
			Re-inspection Scheduled Eme	ergency Suspension
				ergency Closure
			Voluntary Disposal Oth	er

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

FOOD ESTABLISHIVIENT INSPECTION KEPO	KI			
Name	Date	_	Type of Operation(s)	Type of Inspection
DEDHAM COUNTRY DAY SCHOOL		/28/2018	✓ Food Service	Routine
Address	Risi		Retail	Re-inspection
90 SANDY VALLEY RD	Lev	el	Residential Kitchen	Previous Inspection
Telephone (781) 329-0850			Mobile	Date:
Owner	HAC	CCP Y/N	Temporary	Pre-operation
DEDHAM COUNTRY DAY SCHOOL			Caterer	Suspect Illness
Person-in-Charge (PIC) JACK ODONNELL	Tim		Bed & Breakfast	General Complaint
Inspector		10:19		☐ HACCP
LEONTIA FLANAGAN	Out	: 10:43	Permit No. 113	Other:
Each violation checked required an explanation	on the nar	rative page(s)	and a citation of specif	ic provision(s) violated.
				Non-compliance with:
Violations Related to Foodborne Illness Interventions				
Violations marked may pose an imminent health hazard	and require	immediate corr	rective 590.009 (E	
action as determined by the Board of Health.				Local Law
		[12 Beaute	Allergen A ention of Contamination fro	
FOOD PROTECTION MANAGEMENT		\equiv		in Hands
1. PIC Assigned / Knowledgable / Duties			wash Facilities	
EMPLOYEE HEALTH			FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC		_ ``	oved Food or Color Additiv	es
3. Personnel with Infections Restricted / Excluded		15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE		TIME/TEMPER	ATURE CONTROLS (Potent	tially Hazardous Foods)
4. Food and Water from Approved Source		16. Cook	ing Temperatures	
5. Receiving / Condition		17. Rehe	ating	
6. Tags / Records / Accuracy of Ingredient Statements	s	18. Coolii	ng	
7. Conformance with Approved Procedures / HACCP		19. Hot a	nd Cold Holding	
		20. Time	as a Public Health Contro	
PROTECTION FROM CONTAMINATION			TS FOR HIGHLY SUSCEPTI	
8. Separation / Segregation / Protection			and Food Preparation for	
9. Food Contact Surfaces Cleaning and Sanitizing				1101
10 Proper Adequate Handwashing		CONSUMER A		
11. Good Hygienic Practices			ng or Consumer Advisorie	
Violations Related to Good Retail Practices (Blue Iter			olated Provisions Relat	
Critical (C) violations marked must be corrected immediate	•		Inesses Interventions a	nd Risk
within 10 days as determined by the Board of Health. Non-		Factors (Red	Items 1-22):	
determined by the Board of Health.	ays as	Official Order	r for Correction: Based o	n an inspection today, the items
CINI		checked indicat	e violations of 105 CMR 590	0.000/Federal Food Code. This
23. Management and Personnel (FC-2	()(590.003) ()(590.004)		gned below by a Board of He	ealth member or its agent Failure to correct violations cited
	(590.005)	in this report ma	ay result in suspension or re	vocation of the food
)(590.006) i)(590.007)			establishment operations. If
	(590.008)			a hearing. Your request must be alth at the above address within
29. Special Requirements	(590.009)		ipt of this order.	
30. Other		DATE OF RE	INSPECTION: N/A	
Inspector's Signature: Front Flanagan Print:	LEONT	IA FLANAG	AN	
Inspector's Signature: Front Flanagan Print:				Page 1 of 2
PIC's Signature:	TACK	ODONNELL		

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: DEDHAM COUNTRY DAY SCHOOL

Date: 11/28/2018

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
				_
		Person In Charge:	Corrective Action Required:	No Yes
Dish to o	nwasher date San	181F Handink itation excel	Llent	yee Restriction / Exclusion
				rgency Suspension rgency Closure
			Embargo Eme	

Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT

Tal	(781)	751-9220	Fax	(781) 751	-9229

FOOD ESTABLISHMENT INSPECTION K	EFORI		(,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	
Name	Dat		Type of Operation(s)	Type of Inspection
DEDHAM COUNTRY DAY SCHOOL	06	/12/2019	✓ Food Service	Routine
Address	Ris	k	Retail	
90 SANDY VALLEY RD	Lev	rel	Residential Kitchen	Re-inspection
Telephone (781) 329-0850			Mobile	Previous Inspection Date:
Owner	HA	CCP Y/N	Temporary	Pre-operation
DEDHAM COUNTRY DAY SCHOOL			Caterer	Suspect Illness
Person-in-Charge (PIC)	Tim	ne	Bed & Breakfast	General Complaint
PHIL HOLDEN	In:	09:28	Bed & Dieaklast	HACCP
Inspector	Out	t: 09:32	Permit No. 113	Other:
KRISTIN MCMILLAN			1 11 11 15 11	
Each violation checked required an explar	nation on the na	rrative page(s)	and a citation of specif	
			anti Chali	Non-compliance with:
Violations Related to Foodborne Illness Interve				
Violations marked may pose an imminent health ha action as determined by the Board of Health.	azaro ano require	immediate con	rective 590.009 (E	
action as determined by the board of rication.				Local Law
		12 Preve	Allergen A ention of Contamination fro	
FOOD PROTECTION MANAGEMENT		_	lwash Facilities	
1. PIC Assigned / Knowledgable / Duties				
EMPLOYEE HEALTH			FROM CHEMICALS	
2. Reporting of Diseases by Food Employee an	d PIC	14. Appre	oved Food or Color Additiv	res
3. Personnel with Infections Restricted / Exclude	ed	15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE		TIME/TEMPER	ATURE CONTROLS (Poten	tially Hazardous Foods)
4. Food and Water from Approved Source		16 Cook	ting Temperatures	
5. Receiving / Condition		17. Rehe	eating	
6. Tags / Records / Accuracy of Ingredient State	ements	18. Cooli	ng	
7. Conformance with Approved Procedures / HA		=	and Cold Holding	
	SOCE FIAIIS		as a Public Health Contro	
PROTECTION FROM CONTAMINATION				
8. Separation / Segregation / Protection			TS FOR HIGHLY SUSCEPT	
9. Food Contact Surfaces Cleaning and Sanitizi	ng	21. Food	and Food Preparation for	HSP
10. Proper Adequate Handwashing		CONSUMER A	DVISORY	
11. Good Hygienic Practices		22. Posti	ng or Consumer Advisorie	s
Violations Related to Good Retail Practices (Blue	ue Items)	Number of V	iolated Provisions Rela	ted To
Critical (C) violations marked must be corrected imme		Foodborne II	Inesses Interventions a	nd Risk
within 10 days as determined by the Board of Health.		Factors (Red	l Items 1-22):	
(N) violations must be corrected immediately or within	n 90 days as	Official Ouds	for Compositions Doord	an an increation today the items
determined by the Board of Health.				on an inspection today, the items 0.000/Federal Food Code. This
	(FC-2)(590.003)	report, when sig	gned below by a Board of H	ealth member or its agent
	(FC-3)(590.004)			Failure to correct violations cited
25. Equipment and Utensils 26. Water, Plumbing and Waste	(FC-4)(590.005) (FC-5)(590.006)		ay result in suspension or re permit and cessation of food	establishment operations. If
27. Physical Facility	(FC-6)(590.007)	aggrieved by th	is order, you have a right to	a hearing. Your request must be
28. Poisonous or Toxic Materials 29. Special Requirements	(FC-7)(590.008) (590.009)			alth at the above address within
30. Other	(000.000)	•	eipt of this order.	
		DATE OF RE	-INSPECTION: N/A	
Inspector's Signature:	Print: KRIST	'IN MCMILI	LAN	Page 1 of 2
PIG's Signature:	Brints PHTT.	HOLDEN		ŭ

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: DEDHAM COUNTRY DAY SCHOOL

Date: 06/12/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
_				
Disc	ussion With	Person In Char	ge: Corrective Action Required:	√ No Yes
Kit Foo	chen cl	osed for sezer being	summer All cleaned up Voluntary Compliance	nployee Restriction / Exclusion
100				mergency Suspension
				mergency Closure
			Voluntary Disposal O	ther

Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT

Tal	(781) 751-9220	Eay (794)	754 0220
Tel.	1/01//01-5440	Fax. 1/01.	!

FUUD ESTABLISHIVIENT INSPECTION REPORT			
Name	Date	Type of Operation(s)	Type of Inspection
DEDHAM HIGH SCHOOL	10/22/2018	✓ Food Service	Routine
Address	Risk	Retail	Re-inspection
140 WHITING AV	Level	Residential Kitchen	
Telephone (781) 326-4773		Mobile	Previous Inspection Date:
Owner	HACCP Y/N	Temporary	Pre-operation
JEANNE JOHNSON		Caterer	Suspect Illness
Person-in-Charge (PIC)	Time	Bed & Breakfast	General Complaint
CAITLIN FAHY	In: 09:16	Ded & Dieaklast	HACCP
Inspector KRISTIN MCMILLAN	Out: 09:48	Permit No. 129	Other:
	ha parrativa paga(s)	and a sitation of specif	
Each violation checked required an explanation on t	ne narrative page(s)	and a citation of specific	Non-compliance with:
	I Blate Existence (Book)	items) Anti-Chok	· ·
Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and r		itema/	
action as determined by the Board of Health.	equire infinediate our	100110 000.000 (2	Local Law
		Allergen A	
FOOD PROTECTION MANAGEMENT	12. Preve	ention of Contamination fro	
1. PIC Assigned / Knowledgable / Duties	13. Hand	lwash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	14. Appro	oved Food or Color Additiv	es
3. Personnel with Infections Restricted / Excluded		Chemicals	
	_	ATURE CONTROLS (Potent	Inlly Hazardour Soods)
FOOD FROM APPROVED SOURCE		ting Temperatures	ally nazardous roods)
4. Food and Water from Approved Source	17. Rehe		
5. Receiving / Condition			
6. Tags / Records / Accuracy of Ingredient Statements	18. Cooli		
7. Conformance with Approved Procedures / HACCP Plans		and Cold Holding	
PROTECTION FROM CONTAMINATION	20. Time	as a Public Health Control	
8. Separation / Segregation / Protection		TS FOR HIGHLY SUSCEPTION	
9. Food Contact Surfaces Cleaning and Sanitizing	21. Food	and Food Preparation for	HSP
10. Proper Adequate Handwashing	CONSUMER A	DVISORY	
11. Good Hygienic Practices	22. Posti	ng or Consumer Advisories	,
Violations Related to Good Retail Practices (Blue Items)	Number of V	iolated Provisions Relat	ed To
Critical (C) violations marked must be corrected immediately or	Foodborne II	Inesses Interventions a	nd Risk
within 10 days as determined by the Board of Health. Non-critica	, (I Items 1-22):	
(N) violations must be corrected immediately or within 90 days as		-for Commetions Decelo	- on loon adden to day, the Home
determined by the Board of Health.			n an inspection today, the items 0.000/Federal Food Code, This
23. Management and Personnel (FC-2)(590.	.003) report, when sig	gned below by a Board of He	alth member or its agent
24. Food and Food Protection (FC-3)(590, 25. Equipment and Utensils (FC-4)(590,		order of the Board of Health. ay result in suspension or rev	Failure to correct violations cited
26. Water, Plumbing and Waste (FC-5)(590.	****	permit and cessation of food	
27. Physical Facility (FC-6)(590. 28. Poisonous or Toxic Materials (FC-7)(590.	000	-	a hearing. Your request must be
	nno) III Willing and 3	ubmitted to the Board of Hea lipt of this order.	Ith at the above address within
√ 30. Other	· ·		5/2018
I a Mad I			
Inspector's Signature: Print: KI	RISTIN MCMILI	JAN	Page 1 of 2
PIC's Signature:	ATTITN FAHY		

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: DEDHAM HIGH SCHOOL

Date: 10/22/2018

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	ate Verified
30	Other	Food Service	Other, clean gaskets in elementary schools	
27	5-502.11	Food Service	Frequency - Removal, Remove food from floor	
_				
Discu	ission With	Person In Charge	: Corrective Action Required:	lo / Yes
None	e		Re-inspection Scheduled Emerge	Restriction / Exclusion ency Suspension ency Closure

Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT

Tel.	(781)	751-9220	Fax.	(781)	751-92	29

FOOD ESTABLISHINENT INSPECTION REPOR	N.I.			
Name	Date	_	Type of Operation(s)	Type of Inspection
DEDHAM HIGH SCHOOL		/09/2018	✓ Food Service	Routine
Address	Risl		Retail	Re-inspection
140 WHITING AV	Lev	el	Residential Kitchen	Previous Inspection
Telephone (781) 326-4773			Mobile	Date: 10/22/2018
Owner	HAC	CCP Y/N	Temporary	Pre-operation
JEANNE JOHNSON	Tim		Caterer	Suspect Illness
Person-in-Charge (PIC) CAITLIN FAHY		e 0:15	Bed & Breakfast	General Complaint
Inspector		: 10:37		HACCP
KRISTIN MCMILLAN	Out	. 10.57	Permit No. 129	Other:
Each violation checked required an explanation	on the nar	rative page(s)	and a citation of specif	ic provision(s) violated.
				Non-compliance with:
Violations Related to Foodborne Illness Interventions	and Risk	Factors (Red I	tems) Anti-Chok	Ing Tobacco
Violations marked may pose an imminent health hazard a	and require	immediate corr	ective 590.009 (E	
action as determined by the Board of Health.				Local Law
		12 Prove	Allergen Avention of Contamination fro	
FOOD PROTECTION MANAGEMENT			wash Facilities	in riands
1. PIC Assigned / Knowledgable / Duties				No.
EMPLOYEE HEALTH			FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC			oved Food or Color Additiv	es •
3. Personnel with Infections Restricted / Excluded		15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE		TIME/TEMPER	ATURE CONTROLS (Potent	ially Hazardous Foods)
4. Food and Water from Approved Source		16. Cook	ing Temperatures	
5. Receiving / Condition		17. Rehe	ating	
6. Tags / Records / Accuracy of Ingredient Statements	3	18. Coolii	ng	
7. Conformance with Approved Procedures / HACCP I	Plans	19. Hot a	nd Cold Holding	
PROTECTION FROM CONTAMINATION		20. Time	as a Public Health Control	
8. Separation / Segregation / Protection		REQUIREMENT	TS FOR HIGHLY SUSCEPTI	BLE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing			and Food Preparation for	
10. Proper Adequate Handwashing		CONSUMER A		
11. Good Hygienic Practices			ng or Consumer Advisories	
	,	_		
Violations Related to Good Retail Practices (Blue Item			olated Provisions Relat	
Critical (C) violations marked must be corrected immediately within 10 days as determined by the Board of Health. Non-c			Inesses Interventions a	na Kisk
(N) violations must be corrected immediately or within 90 da		Factors (Red	items 1-22).	
determined by the Board of Health.				n an inspection today, the items
(FO 0)	VEDO 000\			0.000/Federal Food Code. This
———	(590.003) (590.004)	, ,	ned below by a Board of He rder of the Board of Health.	Failure to correct violations cited
25. Equipment and Utensils (FC-4)	(590.005)	in this report ma	y result in suspension or re	vocation of the food
)(590.006))(590.007)		ermit and cessation of food	establishment operations. If a hearing. Your request must be
28. Poisonous or Toxic Materials (FC-7)	(590.008)			olth at the above address within
29. Special Requirements 30. Other	(590.009)	10 days of rece		
		DATE OF RE	INSPECTION: N/A	
Inspector's Signature: Print:	KRIST	IN MCMILI	AN	Page 1 of 2
PIC's Signature:	८ ⊅ т.п.	LIN FAHY		

Establishment Name: DEDHAM HIGH SCHOOL

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 11/09/2018

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
30	Other	Food Service	Other, clean gaskets in elementary schools	11/09/2018
27	5-502.11	Food Service	Frequency - Removal, Remove food from floor	11/09/2018
				-
Discu	ssion With	Person In Charge	Corrective Action Required:	No Yes
None	9		Re-inspection Scheduled Em	ergency Suspension ergency Closure

Board of Health Town of Dedham Tei. (781) 751-9220 Fax. (781) 751-9229 FOOD ESTABLISHMENT INSPECTION REPORT Type of Inspection Type of Operation(s) Date Name DEDHAM HIGH SCHOOL 05/14/2019 ✓ Food Service ✓ Routine Risk **Address** Retail Re-inspection 140 WHITING AV Level Residential Kitchen Previous Inspection Telephone Date: Mobile (781) 326-4773 HACCP Y/N Pre-operation Owner Temporary JEANNE JOHNSON Suspect Illness Caterer Time Person-In-Charge (PIC) General Complaint Bed & Breakfast CAITLIN FAHY In: 09:36 HACCP Inspector Out: 10:11 Permit No. 129 Other: LEONTIA FLANAGAN Each violation checked required an explanation on the narrative page(s) and a citation of specific provision(s) violated. Non-compliance with: **Anti-Choking** Tobacco Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items) 590.009 (E) 590.009 (F) Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health. **Local Law** 590.009 (G) Allergen Awareness 12. Prevention of Contamination from Hands **FOOD PROTECTION MANAGEMENT** 13. Handwash Facilities 1. PIC Assigned / Knowledgable / Duties PROTECTION FROM CHEMICALS **EMPLOYEE HEALTH** 14. Approved Food or Color Additives 2. Reporting of Diseases by Food Employee and PIC 15. Toxic Chemicals 3. Personnel with Infections Restricted / Excluded TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) FOOD FROM APPROVED SOURCE 16 Cooking Temperatures 4. Food and Water from Approved Source] 17. Reheating 5 Receiving / Condition 18. Cooling 6. Tags / Records / Accuracy of Ingredient Statements 19. Hot and Cold Holding 7. Conformance with Approved Procedures / HACCP Plans 20. Time as a Public Health Control PROTECTION FROM CONTAMINATION REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) 8. Separation / Segregation / Protection 21. Food and Food Preparation for HSP ✓ 9. Food Contact Surfaces Cleaning and Sanitizing CONSUMER ADVISORY 10. Proper Adequate Handwashing 22. Posting or Consumer Advisories 11. Good Hygienic Practices Number of Violated Provisions Related To Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or Foodborne Illnesses Interventions and Risk within 10 days as determined by the Board of Health. Non-critical Factors (Red Items 1-22): (N) violations must be corrected immediately or within 90 days as Official Order for Correction: Based on an inspection today, the items determined by the Board of Health. checked indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed below by a Board of Health member or its agent 23. Management and Personnel (FC-2)(590.003) constitutes an order of the Board of Health. Failure to correct violations cited (FC-3)(590.004) 24. Food and Food Protection in this report may result in suspension or revocation of the food (FC-4)(590.005) 25. Equipment and Utensils establishment permit and cessation of food establishment operations. If (FC-5)(590,006) 26. Water, Plumbing and Waste aggrieved by this order, you have a right to a hearing. Your request must be ✓ 27. Physical Facility (FC-6)(590.007) in writing and submitted to the Board of Health at the above address within (FC-7)(590.008) 28. Poisonous or Toxic Materials (590.009)29. Special Requirements 10 days of receipt of this order. 30. Other 05/28/2019 DATE OF RE-INSPECTION:

Inspector's Signature:	Leontin Flanagan	Print:	LEONTIA FLANAGAN	Page 1 of 2
PIC's Signature:	C 3My	Print:	CAITLIN FAHY	

Establishment Name: DEDHAM HIGH SCHOOL

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 05/14/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
27	.6-501.11	Food Service	Repairing, Repair or replace gasket	
27	6-501.12	Food Service	Cleaning, Frequency and Restrictions, Clean gaskets in deli station	
9	4-702.11	Food Service	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment, Sanitizer needs to be placed in deli station	
27	6-201.11	Food Service	Floors, Walls, and Ceilings - cleanability, Clean walls in salad area	
Disci	ussion With	Person In Charge	: Corrective Action Required:	No/ Yes
Need	d to se d temp l	nd current ogs Kitchen	Re-inspection Scheduled Emer	yee Restriction / Exclusion rgency Suspension rgency Closure

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

FOOD ESTABLISHMENT INSPECTION REP	ORI		101. (101) 101 02	20 Tax: (101) 701 0220
Name	Date) 12/2019	Type of Operation(s)	Type of Inspection
DEDHAM HIGH SCHOOL			✓ Food Service	Routine
Address 140 WHITING AV	Risk		Retail	Re-inspection
Telephone (781) 326-4773			Residential Kitchen Mobile	Previous Inspection Date: 05/14/2019
Owner JEANNE JOHNSON	HAC	CP Y/N	Temporary	Pre-operation Suspect Illness
Person-in-Charge (PIC)	Time	e	Caterer	
KAMARA GOSS	In: 1	0:13	Bed & Breakfast	General Complaint
Inspector KRISTIN MCMILLAN	Out	: 10:33	Permit No. 129	HACCP Other:
Each violation checked required an explanati	ion on the nar	rative page(s)	and a citation of specific	provision(s) violated.
Each violation officered required an explanati	ion on the nan	.a.i.vo pago(o/		Non-compliance with:
Violations Related to Foodborne Illness Intervention	ons and Risk I	Factors (Red I	tems) Anti-Chokir	· ·
Violations marked may pose an imminent health haza	rd and require	immediate corr	rective 590.009 (E)	590.009 (F)
action as determined by the Board of Health.				Local Law
			Allergen Aw	
FOOD PROTECTION MANAGEMENT			ention of Contamination from	1 Hands
1. PIC Assigned / Knowledgable / Duties		13. Hand	wash Facilities	
EMPLOYEE HEALTH		PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and P	PIC	14. Appro	oved Food or Color Additive	S
3. Personnel with Infections Restricted / Excluded		15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE		TIME/TEMPER	ATURE CONTROLS (Potentia	ally Hazardous Foods)
4. Food and Water from Approved Source		16. Cook	ing Temperatures	
5. Receiving / Condition		17. Rehe	ating	
6. Tags / Records / Accuracy of Ingredient Stateme	ents	18. Coolin	ng	
7. Conformance with Approved Procedures / HACC	CP Plans	19. Hot a	nd Cold Holding	
PROTECTION FROM CONTAMINATION		20. Time	as a Public Health Control	
8. Separation / Segregation / Protection		REQUIREMEN	TS FOR HIGHLY SUSCEPTIB	LE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing			and Food Preparation for H	
10. Proper Adequate Handwashing		CONSUMER ADVISORY		
11. Good Hygienic Practices		22. Posting or Consumer Advisories		
	h	_		
Violations Related to Good Retail Practices (Blue Critical (C) violations marked must be corrected immedia			olated Provisions Relate	
within 10 days as determined by the Board of Health. No		Factors (Red	Inesses Interventions an	u Nisk
(N) violations must be corrected immediately or within 96		1 dotors (red	10110 1 22/.	
determined by the Board of Health.				an inspection today, the items
23. Management and Personnel (FC	C-2)(590.003)		e violations of 105 CMR 590.0 gned below by a Board of Hea	
24. Food and Food Protection (FC	C-3)(590.004)	constitutes an o	rder of the Board of Health. F	ailure to correct violations cited
	C-4)(590.005) C-5)(590.006)	in this report ma	ay result in suspension or revo ermit and cessation of food e	ocation of the food establishment operations, If
✓ 27. Physical Facility (FC	C-6)(590.007)	aggrieved by th	is order, you have a right to a	hearing. Your request must be
28. Poisonous or Toxic Materials (FC 29. Special Requirements	C-7)(590.008) (590.009)	_		th at the above address within
30. Other	,	-	ipt of this order. -INSPECTION: 06/26	5/2019
1/ a Mad I				
Inspector's Signature:	int: KRIST	IN MCMILI	NA.	Page 1 of 2
PIC's Signature:	int: KAMAR	A GOSS		

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: DEDHAM HIGH SCHOOL Date: 06/12/2019

item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
27	6-501.11	Food Service	Repairing, Repair or replace gasket	
27	6-501.12	Food Service	Cleaning, Frequency and Restrictions, Clean gaskets in deli station	
9	4-702.11	Food Service	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment, Sanitizer needs to be placed in deli station	
27	6-201.11	Food Service	Floors, Walls, and Ceilings - cleanability, Clean walls in salad area	
27	6-501.11	Food Service	Repairing, Food service storage area floor needs to be epoxied	
27	6-501.11	Food Service	Repairing, Freezer 4 door sweep	
25	4-501.11	Food Service	Good Repair and Proper Adjustment, Fill thresh hold to freezer #1	
27	6-501.11	Food Service	Repairing, Repair or replace gaskets for kitchen freezer	
Discu	ssion With	Person In Charge:	Corrective Action Required:	No/ Yes
Remo	ove greas	se build up a	Re-inspection Scheduled Emer	yee Restriction / Exclusion rgency Suspension rgency Closure
			Voluntary Disposal Other	r

Board of Health

Tel (781) 751-9220 Fax. (781) 751-9229

FOOD ESTABLISHMENT INSPECTION R	EPORI		1011 (1017)1010	14X (701) 101 0110
Name	Date	-	Type of Operation(s)	Type of Inspection
DEDHAM HIGH SCHOOL	Risi	/18/2019	✓ Food Service	Routine
Address	Lev		Retail	✓ Re-inspection
Telephone	Lev	GI	Residential Kitchen	Previous Inspection
(781) 326-4773			Mobile	Date: 06/12/2019
Owner	HAC	CCP Y/N	Temporary	Pre-operation
JEANNE JOHNSON	Tim		Caterer	Suspect Illness
Person-in-Charge (PIC) CAITLIN FAHY		e 12:47	Bed & Breakfast	General Complaint
Inspector		: 12:48	Dania No. 100	HACCP
KRISTIN MCMILLAN			Permit No. 129	Other:
Each violation checked required an explan	ation on the nar	rative page(s)	and a citation of specif	ic provision(s) violated.
				Non-compliance with
Violations Related to Foodborne Illness Interve	ntions and Risk	Factors (Red I	tems) Anti-Chok	
Violations marked may pose an imminent health ha action as determined by the Board of Health.	azard and require	immediate con	rective 590.009 (E	
action as determined by the Board of Health.				Local Law
TOOR RECTION MANAGEMENT		12 Preve	Allergen A ention of Contamination fro	
FOOD PROTECTION MANAGEMENT			wash Facilities	
1. PIC Assigned / Knowledgable / Duties				
EMPLOYEE HEALTH			FROM CHEMICALS	000
2. Reporting of Diseases by Food Employee and			oved Food or Color Additiv	65
3. Personnel with Infections Restricted / Exclude	ed		: Chemicals	
FOOD FROM APPROVED SOURCE			ATURE CONTROLS (Potent	tially Hazardous Foods)
4. Food and Water from Approved Source			ing Temperatures	
5. Receiving / Condition		17. Rehe		
6. Tags / Records / Accuracy of Ingredient State	ements	18. Cooli		
7. Conformance with Approved Procedures / HA	ACCP Plans		and Cold Holding	
PROTECTION FROM CONTAMINATION		20. Time	as a Public Health Contro	
8. Separation / Segregation / Protection			TS FOR HIGHLY SUSCEPT	
9. Food Contact Surfaces Cleaning and Sanitizi	ng	21. Food	and Food Preparation for	HSP
10. Proper Adequate Handwashing		CONSUMER A	DVISORY	
11. Good Hygienic Practices		22. Posti	ng or Consumer Advisorie	s
Violations Related to Good Retail Practices (Blu	ue Items)	Number of V	iolated Provisions Rela	ted To
Critical (C) violations marked must be corrected imme			Inesses Interventions a	
within 10 days as determined by the Board of Health.		Factors (Red		
(N) violations must be corrected immediately or within	n 90 days as			
determined by the Board of Health.		Official Orde	r for Correction: Based of the violations of 105 CMR 590	on an inspection today, the items 0.000/Federal Food Code. This
23. Management and Personnel	(FC-2)(590.003)	report, when sig	gned below by a Board of He	ealth member or its agent
24. Food and Food Protection	(FC-3)(590.004) (FC-4)(590.005)		order of the Board of Health. ay result in suspension or re	Failure to correct violations cited
25. Equipment and Utensils 26. Water, Plumbing and Waste	(FC-5)(590.006)	establishment p	permit and cessation of food	establishment operations. If
✓ 27. Physical Facility	(FC-6)(590.007) (FC-7)(590.008)	aggrieved by th	is order, you have a right to	a hearing. Your request must be
28. Poisonous or Toxic Materials 29. Special Requirements	(590.008)	_	ubmitted to the Board of Healington of Healington (b)	alth at the above address within
30. Other			-INSPECTION: N/A	
Inspector's Signature:	Print: KRIST	IN MCMILI		
PIC's Signature:	Print: CAITL	IN FAHY		Page 1 of 2

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: DEDHAM HIGH SCHOOL Date: 06/18/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
27	6-501.11	Food Service	Repairing, Repair or replace gasket	06/18/2019
27	6-501.12	Food Service	Cleaning, Frequency and Restrictions, Clean gaskets in deli station	06/18/2019
9	4-702.11	Food Service	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment, Sanitizer needs to be placed in deli station	06/18/2019
27	6-201.11	Food Service	Floors, Walls, and Ceilings - cleanability, Clean walls in salad area	06/18/2019
27	6-501.11	Food Service	Repairing, Food service storage area floor needs to be epoxied	06/18/2019
27	6-501.11	Food Service	Repairing, Freezer 4 door sweep	06/18/2019
25	4-501.11	Food Service	Good Repair and Proper Adjustment, Fill thresh hold to freezer #1	06/18/2019
27	6-501.11	Food Service	Repairing, Repair or replace gaskets for kitchen freezer	06/18/2019
7				
		1/2		
Discu	ıssion With I	Person In Charge:	Corrective Action Required:	No Yes
Plar	n for fl	oor Hallway Next summer	Re-inspection Scheduled Emer	gency Suspension gency Closure

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

FOOD ESTABLISHMENT INSPECTION REPO	UKI		(101)	
Name	Date		Type of Operation(s)	Type of Inspection
DEDHAM HIGH SCHOOL		/20/2019	✓ Food Service	Routine
Address	Risi		Retail	Re-inspection
140 WHITING AV	Lev	el	Residential Kitchen	<u> </u>
Telephone (781) 326-4773			Mobile	Previous Inspection Date: 06/12/2019
Owner	HAC	CCP Y/N	Temporary	Pre-operation
JEANNE JOHNSON			Caterer	Suspect Illness
Person-in-Charge (PIC) CAITLIN FAHY	Tim		Bed & Breakfast	General Complaint
Inspector		12:47		☐ HACCP
KRISTIN MCMILLAN	Out	: 09:39	Permit No. 129	Other:
Each violation checked required an explanation	on on the nar	rative page(s)	and a citation of specifi	c provision(s) violated.
				Non-compliance with:
Violations Related to Foodborne Illness Interventio	ns and Risk	Factors (Red I	tems) Anti-Chok	ing Tobacco
Violations marked may pose an imminent health hazar) 590.009 (F)
action as determined by the Board of Health.				Local Law
			Allergen A	
FOOD PROTECTION MANAGEMENT		12. Preve	ention of Contamination fro	m Hands
1. PIC Assigned / Knowledgable / Duties		13. Hand	wash Facilities	
EMPLOYEE HEALTH		PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and Pl	С	14. Appro	oved Food or Color Additiv	es
3. Personnel with Infections Restricted / Excluded		15. Toxic	Chemicals	
		TIME/TEMPER	ATURE CONTROLS (Potent	ially Hazardous Foods)
FOOD FROM APPROVED SOURCE			ing Temperatures	,
4. Food and Water from Approved Source		17. Rehe		
5. Receiving / Condition		18 Cooli		
6. Tags / Records / Accuracy of Ingredient Statemen			-	
7. Conformance with Approved Procedures / HACC	P Plans		nd Cold Holding	
PROTECTION FROM CONTAMINATION			as a Public Health Contro	
8. Separation / Segregation / Protection			TS FOR HIGHLY SUSCEPTI	
9. Food Contact Surfaces Cleaning and Sanitizing		21. Food	and Food Preparation for	HSP
10. Proper Adequate Handwashing		CONSUMER A	DVISORY	
11. Good Hygienic Practices		22. Postii	ng or Consumer Advisorie:	s
Violations Related to Good Retail Practices (Blue It	tems)	Number of Vi	iolated Provisions Relat	red To
Critical (C) violations marked must be corrected immediate			Inesses interventions a	
within 10 days as determined by the Board of Health. No		Factors (Red		
(N) violations must be corrected immediately or within 90	days as			
determined by the Board of Health.				n an inspection today, the items 0.000/Federal Food Code. This
23. Management and Personnel (FC	-2)(590.003)		gned below by a Board of He	
24. Food and Food Protection (FC	-3)(590.004)			Failure to correct violations cited
	-4)(590,005) -5)(590,006)	in this report ma	ay result in suspension or re- permit and cessation of food	establishment operations. If
✓ 27. Physical Facility (FC	-6)(590.007)	aggrieved by th	is order, you have a right to	a hearing. Your request must be
28. Poisonous or Toxic Materials (FC 29. Special Requirements	(590.008) (590.009)			alth at the above address within
30. Other	,	•	ipt of this orderINSPECTION: N/A	
(/ 00.411		DATE OF RE		
Inspector's Signature:	nt: KRIST	IN MCMILI	JAN	Page 1 of 2
DIC's Signature:		TN FAHY		. 250 1 51 2

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 06/20/2019

Establishment Name: DEDHAM HIGH SCHOOL Date

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
27	6-501.11	Food Service	Repairing, Repair or replace gasket	06/20/2019
27	6-501.12	Food Service	Cleaning, Frequency and Restrictions, Clean gaskets in deli station	06/20/2019
9	4-702.11	Food Service	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment, Sanitizer needs to be placed in deli station	06/20/2019
27	6-201.11	Food Service	Floors, Walls, and Ceilings - cleanability, Clean walls in salad area	06/20/2019
27	6-501.11	Food Service	Repairing, Food service storage area floor needs to be epoxied	06/20/2019
27	6-501.11	Food Service	Repairing, Freezer 4 door sweep	06/20/2019
25	4-501.11	Food Service	Good Repair and Proper Adjustment, Fill thresh hold to freezer #1	06/20/2019
27	6-501.11	Food Service	Repairing, Repair or replace gaskets for kitchen freezer	06/20/2019
Discu	ssion With	Person In Charge:	Corrective Action Required:	No Yes
None			Re-inspection Scheduled Emer	yee Restriction / Exclusion rgency Suspension rgency Closure

Board of Health

FOOD ESTABLISHMENT INSPECTION RE	EPORT		Tel. (761) 751-9	220 Pax. (781) 731-9229
Name	Dat		Type of Operation(s)	Type of Inspection
DEDHAM MIDDLE SCHOOL		/29/2019	✓ Food Service	Routine
Address 70 WHITING AV	Ris:		Retail	✓ Re-inspection
Telephone	Lev	eı	Residential Kitchen	Previous Inspection
(781) 326-1339			Mobile	Date: 10/03/2019
Owner	HAG	CCP Y/N	Temporary	Pre-operation
JEANNE JOHNSON	Time		Caterer	Suspect Illness
Person-in-Charge (PIC) CHERYL CUDDY	Tim	08:57	Bed & Breakfast	General Complaint
Inspector		: 10:20		☐ HACCP
KRISTIN MCMILLAN	Out	. 10.20	Permit No. 014	Other:
Each violation checked required an explan	ation on the nar	rative page(s)	and a citation of specif	ic provision(s) violated.
				Non-compliance with:
Violations Related to Foodborne Illness Interver	ntions and Risk	Factors (Red	tems) Anti-Chok	Ing Tobacco
Violations marked may pose an imminent health ha	zard and require	immediate corr	rective 590.009 (E	i) 590.009 (F)
action as determined by the Board of Health.				Local Law
		[42 Brove	Allergen A	
FOOD PROTECTION MANAGEMENT			ention of Contamination fro	om Hands
1. PIC Assigned / Knowledgable / Duties		13. Hand	wash Facilities	
EMPLOYEE HEALTH			FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and	d PIC	14. Appro	oved Food or Color Additiv	es
3. Personnel with Infections Restricted / Exclude	ed	15. Toxic	: Chemicals	
FOOD FROM APPROVED SOURCE		TIME/TEMPER	ATURE CONTROLS (Potent	tially Hazardous Foods)
4. Food and Water from Approved Source		16. Cook	ing Temperatures	
5, Receiving / Condition		17. Rehe	ating	
6. Tags / Records / Accuracy of Ingredient State	ments	18. Coolii	ng	
7. Conformance with Approved Procedures / HA		19. Hot a	nd Cold Holding	
		20. Time	as a Public Health Contro	
PROTECTION FROM CONTAMINATION		DECI IIDEMEN	TS FOR HIGHLY SUSCEPTI	BLE POPULATIONS (HSP)
8. Separation / Segregation / Protection			and Food Preparation for	
9. Food Contact Surfaces Cleaning and Sanitizin	ng			7101
10. Proper Adequate Handwashing		CONSUMER A		
11. Good Hyglenic Practices		22. Postii	ng or Consumer Advisorie	s
<u>Violations Related to Good Retail Practices</u> (Blu			iolated Provisions Rela	
Critical (C) violations marked must be corrected imme			Inesses Interventions a	nd Risk
within 10 days as determined by the Board of Health. (N) violations must be corrected immediately or within		Factors (Red	Items 1-22):	
determined by the Board of Health.	100 days as	Official Order	r for Correction: Based o	n an inspection today, the items
[C]N		checked indicat	e violations of 105 CMR 590	0.000/Federal Food Code. This
	(FC-2)(590.003) (FC-3)(590.004)		gned below by a Board of He	ealth member or its agent Fallure to correct violations cited
25. Equipment and Utensils	(FC-4)(590.005)	in this report ma	ay result in suspension or re	vocation of the food
	(FC-5)(590.006) (FC-6)(590.007)			establishment operations. If
	(FC-7)(590.008)			a hearing. Your request must be alth at the above address within
29. Special Requirements 30. Other	(590.009)	_	ipt of this order.	
Jos. Galoi		DATE OF RE	-INSPECTION: N/A	
Inspector's Signature:	Print: KRIST	IN MCMILL	JAN	
PIC's Signature:	Print: CHERY	T. CUDDY		Page 1 of 2

Establishment Name: DEDHAM MIDDLE SCHOOL

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 10/29/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
24	590.004	Food Service	FC-3, Food on floor walk in from delivery	10/29/2019
9	4-202.11	Food Service	Equipment and Utensils, Towels in front cooler because of condensation	10/29/2019
25	4-501.11	Food Service	Good Repair and Proper Adjustment, Dripping water by cooler	10/29/2019
27	6-501.11	Food Service	Controlling Pests, Need to see current pest control report	10/29/2019
		- 4		
				11
		ie i		
				//
Disc	ussion With	Person In Charge	: Corrective Action Required:	No Yes
in	entrance	ontrol compa e way Need Weekly pest	control Re-inspection Scheduled Eme	rgency Suspension rgency Closure
			Voluntary Disposal Othe	

Town of Dedham	Board of Heal	lth			
FOOD ESTABLISHMENT INSPECTION RE	PORT	Tel. (781) 751-9220 Fax. (781) 751-9229			
Name DEDHAM MIDDLE SCHOOL Address 70 WHITING AV Telephone	Date 05,	/15/2019 k	Type of Operation(s) ✓ Food Service ☐ Retail ☐ Residential Kitche	Routine Re-inspection	
Owner JEANNE JOHNSON Person-in-Charge (PIC) CHERYL CUDDY Inspector LEONTIA FLANAGAN	Tim	CCP Y/N e 09:17 :: 09:46	Mobile Temporary Caterer Bed & Breakfast Permit No. 014	Pre-operation Suspect Illness General Complaint HACCP Other:	
Each violation checked required an explanations Related to Foodborne Illness Interventional Violations marked may pose an imminent health has action as determined by the Board of Health.	ntions and Risk	Factors (Red I	tems) Anti-Ch rective 590.009	Non-compliance with: loking Tobacco (E) 590.009 (F) Local Law	
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgable / Duties EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and 3. Personnel with Infections Restricted / Exclude		13. Hand PROTECTION 14. Appro	Allergen ention of Contamination wash Facilities FROM CHEMICALS oved Food or Color Add Chemicals		
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source 5. Receiving / Condition 6. Tags / Records / Accuracy of Ingredient Stater 7. Conformance with Approved Procedures / HAI PROTECTION FROM CONTAMINATION 8. Separation / Segregation / Protection	ments CCP Plans	TIME/TEMPER 16. Cook 17. Rehe 18. Cooli 19. Hot a 20. Time	ATURE CONTROLS (Pote ing Temperatures ating ng nd Cold Holding as a Public Health Cont	PTIBLE POPULATIONS (HSP)	
9. Food Contact Surfaces Cleaning and Sanitizin 10. Proper Adequate Handwashing 11. Good Hygienic Practices Violations Related to Good Retail Practices (Blue Critical (C) violations marked must be corrected immediately	e Items)	CONSUMER A 22. Postii Number of Vi	and Food Preparation f DVISORY Ing or Consumer Advisor Colated Provisions Re Inesses Interventions	elated To	
24. Food and Food Protection (25. Equipment and Utensils (26. Water, Plumbing and Waste (27. Physical Facility (Official Orde checked indicate report, when sign constitutes and in this report material establishment paggrieved by the in writing and sign 10 days of received.	r for Correction: Base of the violations of 105 CMR of the Board of Heal ay result in suspension or the right and cessation of for is order, you have a right ubmitted to the Board of Hight of this order.	ed on an inspection today, the items 590.000/Federal Food Code. This f Health member or its agent lth. Failure to correct violations cited	

Inspector's Signature:	Levatin Flanagan	Print:	LEONTIA FLANAGAN	Page 1 of 2	
PIC's Signature:	Chengla Cirkly	Print:	CHERYL CUDDY	1 age 1 012	

Establishment Name: DEDHAM MIDDLE SCHOOL

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 05/15/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
27	6-501.12	Food Service	Cleaning, Frequency and Restrictions, Clean bathroom floors	
27	6-501.11	Food Service	Repairing, Cooler is leaking	
27	6-201.11	Food Service	Floors, Walls, and Ceilings - cleanability, Deep cleaning of floor iin food prep area	
Discı	ussion With	Person In Charge	Corrective Action Required:	No Yes
Prod	duce fri	dge is leaki	ng Voluntary Compliance Emplo	oyee Restriction / Exclusion
			Re-inspection Scheduled Eme	ergency Suspension
				rgency Closure
			Voluntary Disposal Other	er

Town of Dedham	Board of Health					
FOOD ESTABLISHMENT INSPECTION REPORT	г	Tel. (781) 751-922	0 Fax. (781) 751-9229			
Name	Date	Type of Operation(s)	Type of Inspection			
DEDHAM MIDDLE SCHOOL	09/06/2019	✓ Food Service	Routine			
Address 70 WHITING AV	Risk Level	Retail	Re-inspection			
Telephone (781) 326-1339		Residential Kitchen Mobile	Previous Inspection Date: 05/15/2019			
Owner JEANNE JOHNSON	HACCP Y/N	Temporary	Pre-operation			
Person-in-Charge (PIC) CHERYL CUDDY	Time In: 10:16	Caterer Bed & Breakfast	Suspect Illness General Complaint			
Inspector KRISTIN MCMILLAN	Out: 10:38	Permit No. 014	HACCP Other:			
Each violation checked required an explanation o	n the narrative page(s)	and a citation of specific	provision(s) violated.			
Violations Related to Foodborne Illness Interventions a Violations marked may pose an imminent health hazard an action as determined by the Board of Health.			590.009 (F) Local Law			
FOOD PROTECTION MANAGEMENT	12. Preve	ention of Contamination from				
1. PIC Assigned / Knowledgable / Duties	13. Hand	lwash Facilities				
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS				
2. Reporting of Diseases by Food Employee and PIC	14. Appr	oved Food or Color Additives				
3. Personnel with Infections Restricted / Excluded	15. Toxic	15. Toxic Chemicals				
FOOD FROM APPROVED SOURCE	TIME/TEMPER	ATURE CONTROLS (Potential	ly Hazardous Foods)			
4. Food and Water from Approved Source	16. Cook	16. Cooking Temperatures				
5. Receiving / Condition	17. Rehe	17. Reheating				
6. Tags / Records / Accuracy of Ingredient Statements	18. Cooli	18. Cooling				
7. Conformance with Approved Procedures / HACCP Pla	ans 🔲 19. Hot a	19. Hot and Cold Holding				
PROTECTION FROM CONTAMINATION	20. Time	as a Public Health Control				
8. Separation / Segregation / Protection	REQUIREMEN	TS FOR HIGHLY SUSCEPTIBL	E POPULATIONS (HSP)			
9. Food Contact Surfaces Cleaning and Sanitizing	21. Food	and Food Preparation for HS	SP .			
10. Proper Adequate Handwashing	CONSUMER A	DVISORY				
11. Good Hygienic Practices	22. Posti	ng or Consumer Advisories				
Violations Related to Good Retail Practices (Blue Items Critical (C) violations marked must be corrected immediately within 10 days as determined by the Board of Health. Non-crit (N) violations must be corrected immediately or within 90 days determined by the Board of Health.	Foodborne II Factors (Red as as Official Orde	r for Correction: Based on a	Risk an inspection today, the items			
23. Management and Personnel 24. Food and Food Protection 25. Equipment and Utensils 26. Water, Plumbing and Waste 27. Physical Facility 28. Poisonous or Toxic Materials 29. Special Requirements 30. Other (FC-2)(5 (FC-3)(5 (FC-4)(5 (FC-6)(5 (FC-7)(5 (FC-	90.003) report, when sign of s	te violations of 105 CMR 590.00 gned below by a Board of Health Factor of the Board of Health. Factor of the Board of Health Factor of the Section of Food estated in the Board of Health of the Board of Health of this order. -INSPECTION: N/A	th member or its agent illure to correct violations cited cation of the food tablishment operations. If the triangle of triangle o			

Inspector's Signature:	-Krownan	Print:	KRISTIN MCMILLAN	Page 1 of 2
PIC's Signature:	Meng 19 day	Print:	CHERYL CUDDY	. 330 1 01 2

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: DEDHAM MIDDLE SCHOOL Date: 09/06/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
27	6-501.12	Food Service	Cleaning, Frequency and Restrictions, Clean bathroom floors	09/06/2019
27	6-501.11	Food Service	Repairing, Cooler is leaking	09/06/2019
27	6-201.11	Food Service	Floors, Walls, and Ceilings - cleanability, Deep cleaning of floor iin food prep area	09/06/2019
				-
_				
Discu	ssion With	Person In Charge:	Corrective Action Required:	No Yes
None	9		Voluntary Compliance Emp	loyee Restriction / Exclusion
				ergency Suspension
				ergency Closure
			Voluntary Disposal Oth	er

Board of Health

FOOD ESTA	BLISHMENT	INSPECTION	REPORT

FOOD ESTABLISHMENT INSPECTION REPORT			Tel. (781) 751-92	1
Name	Date		Type of Operation(s)	Type of Inspection
DEDHAM MIDDLE SCHOOL		03/2019	✓ Food Service	✓ Routine
Address 70 WHITING AV	Risk		Retail	Re-inspection
Telephone	Leve	91	Residential Kitchen	Previous Inspection
(781) 326-1339			Mobile	Date:
Owner	HAC	CP Y/N	Temporary	Pre-operation
JEANNE JOHNSON	Time		Caterer	Suspect Illness
Person-in-Charge (PIC) CHERLY CUDDY	Time	e 2:56	Bed & Breakfast	General Complaint
Inspector		13:31	24.4	☐ HACCP
KRISTIN MCMILLAN	Out	10.01	Permit No. 014	Other:
Each violation checked required an explanati	ion on the nar	rative page(s)	and a citation of specific	provision(s) violated.
				Non-compilance with:
Violations Related to Foodborne Illness Intervention				
Violations marked may pose an imminent health haza	ard and require	immediat e corr	rective 590.009 (E)	590.009 (F)
action as determined by the Board of Health.				Local Law
		12 Preve	Allergen Aw ention of Contamination from	
FOOD PROTECTION MANAGEMENT			wash Facilities	
1. PIC Assigned / Knowledgable / Duties			FROM CHEMICALS	
EMPLOYEE HEALTH	N.O.		oved Food or Color Additive	e
2. Reporting of Diseases by Food Employee and P	AC.		Chemicals	3
3. Personnel with Infections Restricted / Excluded				
FOOD FROM APPROVED SOURCE			ATURE CONTROLS (Potentia	illy Hazardous Foods)
4. Food and Water from Approved Source			ing Temperatures	
5. Receiving / Condition		17, Rehe		
6. Tags / Records / Accuracy of Ingredient Statement	18. Cooli	ng		
7. Conformance with Approved Procedures / HACCP Plans			nd Cold Holding	
PROTECTION FROM CONTAMINATION		20. Time	as a Public Health Control	
8. Separation / Segregation / Protection		REQUIREMEN	TS FOR HIGHLY SUSCEPTIB	LE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing		21. Food	and Food Preparation for H	ISP
10. Proper Adequate Handwashing		CONSUMER A	DVISORY	
11. Good Hygienic Practices		22. Posting or Consumer Advisories		
Violations Related to Good Retail Practices (Blue	Items)	Number of Vi	olated Provisions Relate	d To
Critical (C) violations marked must be corrected immedia			Inesses Interventions an	
within 10 days as determined by the Board of Health. No		Factors (Red		
(N) violations must be corrected immediately or within 90	0 days as			
determined by the Board of Health.		Official Orde	r for Correction: Based on eviolations of 105 CMR 590.	an inspection today, the items
23. Management and Personnel (FC	C-2)(590.003)		ned below by a Board of Hea	
24. Food and Food Protection (FC	C-3)(590.004)	constitutes and	order of the Board of Health. F	allure to correct violations cited
	C-4)(590.005) C-5)(590.006)	establishment of	ay result in suspension or revo ermit and cessation of food e	stablishment operations. If
✓ 27. Physical Facility (FC	C-6)(590.007)	aggrieved by th	is order, you have a right to a	hearing. Your request must be
28. Poisonous or Toxic Materials (FC 29. Special Requirements	C-7)(590.008) (590.009)			th at the above address within
30. Other	, ,	•	ipt of this order. -INSPECTION: 010/1	7/2019
1/2 001				
Inspector's Signature:	rint: KRIST	IN MCMILI	AN	Page 1 of 2
PIC's Signature: Chlyll Liddy Pr	rint: CHERL	Y CUDDY		

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: DEDHAM MIDDLE SCHOOL Date: 10/03/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLA	TION / PLAN OF CORRECTION	Date Verified
24	590.004	Food Service	FC-3, Food on floor walk in fro	m delivery	
9	4-202.11	Food Service	Equipment and Utensils, Towels condensation	in front cooler because of	
25	4-501.11	Food Service	Good Repair and Proper Adjustme	nt, Dripping water by cooler	
27	6-501.11	Food Service	Controlling Pests, Need to see	current pest control report	
_					
Disc	ussion With	Person In Charge		Corrective Action Required:	No / Yes
Need to see current pest control					oloyee Restriction / Exclusion
					ergency Closure
				Voluntary Disposal Oth	ner

Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT

Tel. (781) 751-9220 Fax. (781) 751-9229

LOOD ESTABLISHING INSLECTION KI	LFORT			· ,
Name	Dat	-	Type of Operation(s)	Type of Inspection
EARLY CHILDHOOD EDUCATION CEN		/20/2019	✓ Food Service	Routine
Address 322 SPRAGUE ST	Ris		Retail	Re-inspection
Telephone	Lev	ei	Residential Kitchen	Previous Inspection
(781) 310-8000			Mobile	Date:
Owner	HA	CCP Y/N	☐ Temporary	✓ Pre-operation
DEDHAM PUBLIC SCHOOLS			☐ Caterer	Suspect Illness
Person-in-Charge (PIC) JEANNE JOHNSON	Tim		Bed & Breakfast	General Complaint
Inspector		13:51		☐ HACCP
LEONTIA FLANAGAN	Out	:: 14:25	Permit No. 164	Other:
Each violation checked required an explan	ation on the nar	rrative page(s)	and a citation of specifi	ic provision(s) violated.
				Non-compliance with:
Violations Related to Foodborne Illness Interver	ntions and Risk	Factors (Red I	tems) Anti-Chok	ing Tobacco
Violations marked may pose an imminent health ha) 590.009 (F)
action as determined by the Board of Health.				Local Law
		□ 40 =	Allergen A	
FOOD PROTECTION MANAGEMENT			ention of Contamination fro	m Hands
1. PIC Assigned / Knowledgable / Duties		13. Hand	wash Facilities	
EMPLOYEE HEALTH		PROTECTION	FROM CHEMICALS	6 a ' c
2. Reporting of Diseases by Food Employee and	d PIC	14. Appro	oved Food or Color Additiv	es
3. Personnel with Infections Restricted / Exclude	ed	15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE		TIME/TEMPER	ATURE CONTROLS (Potent	lally Hazardous Foods)
4. Food and Water from Approved Source		16 Cooki	ng Temperatures	
5. Receiving / Condition		17. Rehe	ating	
6. Tags / Records / Accuracy of Ingredient State	ments	18. Coolii	ng	
7. Conformance with Approved Procedures / HA		19. Hot a	nd Cold Holding	
PROTECTION FROM CONTAMINATION		20. Time	as a Publi <mark>c H</mark> ealth Control	
8. Separation / Segregation / Protection		REQUIREMEN	TS FOR HIGHLY SUSCEPTI	BLE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing	ng	21. Food	and Food Preparation for	HSP
10. Proper Adequate Handwashing		CONSUMER A	DVISORY	
11. Good Hygienic Practices		22. Postir	ng or Consumer Advisories	3
Violations Related to Good Retail Practices (Blu	e items)	Number of Vi	olated Provisions Relat	ed To
Critical (C) violations marked must be corrected imme	· ·		nesses Interventions a	
within 10 days as determined by the Board of Health.		Factors (Red		
(N) violations must be corrected immediately or within	90 days as			
determined by the Board of Health.				n an inspection today, the items
23. Management and Personnel ((FC-2)(590.003)		ned below by a Board of He	0.000/Federal Food Code. This ealth member or its agent
24. Food and Food Protection ((FC-3)(590.004)	constitutes an o	rder of the Board of Health.	Failure to correct violations cited
	(FC-4)(590.005) (FC-5)(590.006)		ly result in suspension or reversit and cessation of food	
27. Physical Facility ((FC-6)(590.007)			a hearing. Your request must be
28. Poisonous or Toxic Materials (29. Special Requirements	(FC-7)(590.008) (590.009)	-		Ith at the above address within
30. Other	(232.223)	10 days of recei	pt of this order. INSPECTION: N/A	
		DATE OF RE-	INOF LOTION. IV/A	
Inspector's Signature: Fortin Flanagan	Print: LEONT	IA FLANAG	AN	Dogo 4 of 2
(land) la	Print: JEANN	E JOHNSON		Page 1 of 2

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: EARLY CHILDHOOD EDUCATION CENTER

Date: 02/20/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
Discu	ussion With	Person In Charg	e: Corrective Action Required:	No Yes
Fin:	ish clea s Hang p	aning and s ermit	anitizing Finish temp Voluntary Compliance Emp	loyee Restriction / Exclusion
			Re-inspection Scheduled Em	ergency Suspension
				ergency Closure
			Voluntary Disposal Oth	er

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

FOOD ESTABLISHMENT INSPECTION REPORT		rei. (101) 101-02	20 Tax. (701) 751-5225	
Name	Date	Type of Operation(s)	Type of Inspection	
EARLY CHILDHOOD EDUCATION CENTER	02/22/2019	✓ Food Service	Routine	
Address 322 SPRAGUE ST	Risk	Retail	Re-inspection	
Telephone	Level	Residential Kitchen	Previous Inspection	
(781) 310-8000		Mobile	Date:	
Owner	HACCP Y/N	Temporary	Pre-operation	
DEDHAM PUBLIC SCHOOLS		Caterer	Suspect Illness	
Person-in-Charge (PIC) JEANNE JOHNSON	Time	Bed & Breakfast	General Complaint	
Inspector	In: 10:14 Out: 10:15		☐ HACCP	
LEONTIA FLANAGAN	Out: 10.15	Permit No. 164	Other:	
Each violation checked required an explanation on	the narrative page(s)	and a citation of specifi	c provision(s) violated.	
			Non-compliance with:	
Violations Related to Foodborne Illness Interventions an	d Risk Factors (Red	tems) Anti-Choki	ng Tobacco	
Violations marked may pose an imminent health hazard and			590.009 (F)	
action as determined by the Board of Health.			Local Law	
	[12 Prov	Allergen Avention of Contamination from		
FOOD PROTECTION MANAGEMENT			II Hallus	
1. PIC Assigned / Knowledgable / Duties	13. Hand	Iwash Facilities		
EMPLOYEE HEALTH		FROM CHEMICALS		
2. Reporting of Diseases by Food Employee and PIC		oved Food or Color Additive	es	
3. Personnel with Infections Restricted / Excluded	15. Toxic	: Chemicals		
FOOD FROM APPROVED SOURCE	TIME/TEMPER	ATURE CONTROLS (Potenti	ally Hazardous Foods)	
4. Food and Water from Approved Source	16 Cook	ing Temperatures		
5. Receiving / Condition	17. Rehe	eating		
6. Tags / Records / Accuracy of Ingredient Statements	18. Cooli	ng		
7. Conformance with Approved Procedures / HACCP Plan	ns 19. Hot a	and Cold Holding		
PROTECTION FROM CONTAMINATION	20. Time	as a Public Health Control		
8. Separation / Segregation / Protection	REQUIREMEN	TS FOR HIGHLY SUSCEPTIE	BLE POPULATIONS (HSP)	
9. Food Contact Surfaces Cleaning and Sanitizing	21. Food	and Food Preparation for h	HSP	
10. Proper Adequate Handwashing	CONSUMER A	CONSUMER ADVISORY		
11. Good Hygienic Practices		22. Posting or Consumer Advisories		
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or		iolated Provisions Relate Inesses Interventions ar		
within 10 days as determined by the Board of Health. Non-critic			id Nisk	
(N) violations must be corrected immediately or within 90 days a		1101110 1 == 1		
determined by the Board of Health.			an inspection today, the items	
23. Management and Personnel (FC-2)(59		te violations of 105 CMR 590. gned below by a Board of He	.000/Federal Food Code. This alth member or its agent	
24. Food and Food Protection (FC-3)(59)	0.004) constitutes and	order of the Board of Health. I	Failure to correct violations cited	
25. Equipment and Utensils (FC-4)(59) 26. Water, Plumbing and Waste (FC-5)(59)		ay result in suspension or rev		
27. Physical Facility (FC-6)(59)	0.007) aggrieved by th	permit and cessation of food only is order, you have a right to a	hearing. Your request must be	
28. Poisonous or Toxic Materials (FC-7)(59)	0.008) in writing and s	ubmitted to the Board of Heal	th at the above address within	
29. Special Requirements (590 30. Other	To days of fece	ipt of this order.	5/2019	
	DATE OF RE	-INSPECTION: 02/20	J/ 4013	
Inspector's Signature: Lyontin Flanagan Print: I	EONTIA FLANAG	GAN		
	FANNE JOHNSON	J	Page 1 of 2	

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: EARLY CHILDHOOD EDUCATION CENTER

Date: 02/22/2019

ltem No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
30	Other	Food Service	Other, need to hang permit	
	-			
				T
Discu	ssion With	Person In Charge	Corrective Action Required:	No Ves
All set to bring food in to prep			n to prep Voluntary Compliance Empl	oyee Restriction / Exclusion
			Re-inspection Scheduled Eme	ergency Suspension
			Embargo Eme	ergency Closure
			Voluntary Disposal Other	er

Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT

FOOD ESTABLISHING INSPECTION RE	PORT			
Name	Date		Type of Operation(s)	Type of Inspection
EARLY CHILDHOOD EDUCATION CEN		/06/2019	✓ Food Service	✓ Routine
Address 1100 HIGH ST	Risi		Retail	Re-inspection
Telephone	Lev	eı	Residential Kitchen	Previous Inspection
(781) 310-8000			Mobile	Date:
Owner	HAC	CCP Y/N	Temporary	Pre-operation
DEDHAM PUBLIC SCHOOLS			Caterer	Suspect Illness
Person-in-Charge (PIC)	Tim		Bed & Breakfast	General Complaint
DANIELLE MATTHEWS		07:54	Boa d Broamaot	☐ HACCP
Inspector JESSICA GARDNER	Out	: 08:10	Permit No. 164	Other:
Each violation checked required an explana	tion on the par	rative nage(s)	and a citation of specif	
Each violation checked required an explana	tion on the nai	rative page(s)	and a ortation of opcon	Non-compliance with:
Violations Related to Foodborne Illness Interven	tions and Disk	Easters (Ped 1	tome\ Anti-Chok	•
Violations marked may pose an imminent health haz			temsi	
action as determined by the Board of Health.	·			Local Law
			Allergen A	wareness 590.009 (G)
FOOD PROTECTION MANAGEMENT		12. Preve	ention of Contamination fro	om Hands
1, PIC Assigned / Knowledgable / Duties		13. Hand	wash Facilities	
EMPLOYEE HEALTH		PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and	PIC	14. Appro	oved Food or Color Additiv	res
3. Personnel with Infections Restricted / Excluded		15. Toxic	Chemicals	
			ATURE CONTROLS (Poten	Hally Hazardous Foods)
FOOD FROM APPROVED SOURCE		_	ing Temperatures	nany nazaraous roots
4 Food and Water from Approved Source		17. Rehe		
5. Receiving / Condition				
6. Tags / Records / Accuracy of Ingredient Staten		18. Coolii		
7. Conformance with Approved Procedures / HAC	CP Plans		nd Cold Holding	
PROTECTION FROM CONTAMINATION		20. Time	as a Public Health Contro	
8. Separation / Segregation / Protection		REQUIREMEN	TS FOR HIGHLY SUSCEPTI	BLE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing	J	21. Food	and Food Preparation for	HSP
10. Proper Adequate Handwashing		CONSUMER A	DVISORY	
11. Good Hygienic Practices		22. Postir	ng or Consumer Advisorie	s
Violations Related to Good Retail Practices (Blue	ltems)	Number of Vi	iolated Provisions Rela	ted To
Critical (C) violations marked must be corrected immed			Inesses Interventions a	
within 10 days as determined by the Board of Health. N		Factors (Red		
(N) violations must be corrected immediately or within 9	90 days as			
determined by the Board of Health.				n an inspection today, the items
23. Management and Personnel (F	C-2)(590.003)		ned below by a Board of He	0.000/Federal Food Code. This ealth member or its agent
24. Food and Food Protection (F	FC-3)(590.004)	constitutes an o	rder of the Board of Health.	Failure to correct violations cited
	FC-4)(590.005) FC-5)(590.006)		ay result in suspension or re	vocation of the food establishment operations. If
27. Physical Facility (F	FC-6)(590.007)	aggrieved by thi	is order, you have a right to	a hearing. Your request must be
28. Poisonous or Toxic Materials (F 29. Special Requirements	C-7)(590.008) (590.009)			alth at the above address within
30. Other	(300.000)	10 days of recei	ipt of this orderINSPECTION: N/A	
		DATE OF RE	INOI LOTION. IN/ A	
Inspector's Signature:	Print: JESSI	CA GARDNE	IR .	
				Page 1 of 2
PIC's Signature:	Print: DANIE	LLE MATTH	IEWS	

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: EARLY CHILDHOOD EDUCATION CENTER

Date: 06/06/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLAT	ION / PLAN OF CORRECTION	Date Verified
-					
			7177		
					/ No Yes
Discu	ssion With	Person In Charge		Corrective Action Required:	/ No Yes
appr	copriate	oosted. S level do h	ave sanitizer strips.	Voluntary Compliance Em	ployee Restriction / Exclusion
prov	risions a	sinks hot and signage.	water soap drying Fridge/freezer units emp. Gloves available	Re-inspection Scheduled En	nergency Suspension
onsi	te. Vei	ry clean or	emp. Gloves available rganized. Temperature em probe thermometer	블 - 블	nergency Closure
avāi	lable.	Hood vent	doesnt have sticker? s put on unit(new).	Voluntary Disposal Oti	her

Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT

Tol	(794)	751-9220	Fav	/791)	751-9229
ı eı.	[[0]]	131-9220	гах.	(101	101-322

FOOD ESTABLISHMENT INST LOTION IN	EI OITT			
Name NOBLE AND GREENOUGH SCHOOL	Date	e /06/2018	Type of Operation(s)	Type of inspection
Address	Risl		Food Service	✓ Routine
10 CAMPUS DR	Lev		Retail	Re-inspection
Telephone			Residential Kitchen	Previous Inspection
(781) 326-3700		200 200	Mobile	Date:
Owner FLIK INDEPENDENT SCHOOLS BY	HAC	CCP Y/N	Temporary	Pre-operation
			Caterer	Suspect Illness
CHARTWELLS	Tim		Bed & Breakfast	General Complaint
Person-in-Charge (PIC) MATTHEW BUREK		10:21	Permit No. 224	HACCP
Inspector		: 11:10	Permit No. 224	Other:
JESSICA GARDNER	Out	. 11110		
Each violation checked required an explain	nation on the nar	rative page(s)	and a citation of specif	ic provision(s) violated.
				Non-compliance with:
Violations Related to Foodborne Illness Interve	entions and Risk	Factors (Red I	tems) Anti-Chok	
Violations marked may pose an imminent health h	azard and require	immediate cori	rective 590.009 (E	·
action as determined by the Board of Health.				Local Law
		12 Preve	Allergen A ention of Contamination from	
FOOD PROTECTION MANAGEMENT			wash Facilities	
1. PIC Assigned / Knowledgable / Duties				
EMPLOYEE HEALTH			FROM CHEMICALS	
2. Reporting of Diseases by Food Employee an	nd PIC		oved Food or Color Additiv	/es
3. Personnel with Infections Restricted / Exclud	ed		: Chemicals	
FOOD FROM APPROVED SOURCE		TIME/TEMPER	ATURE CONTROLS (Poten	tially Hazardous Foods)
4. Food and Water from Approved Source		16. Cook	ing Temperatures	
5. Receiving / Condition		17. Rehe	eating	
6. Tags / Records / Accuracy of Ingredient State	ements	18. Cooli	ng	
7. Conformance with Approved Procedures / H.	ACCP Plans	19, Hot a	nd Cold Holding	
PROTECTION FROM CONTAMINATION		20. Time	as a Public Health Contro	ol .
8. Separation / Segregation / Protection		REQUIREMEN	TS FOR HIGHLY SUSCEPT	IBLE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitiz	ina	21. Food	and Food Preparation for	HSP
10. Proper Adequate Handwashing	3	CONSUMER A	DVISORY	
11. Good Hygienic Practices			ng or Consumer Advisorie	es
Violations Related to Good Retail Practices (BI Critical (C) violations marked must be corrected imm			iolated Provisions Rela	
within 10 days as determined by the Board of Health		Factors (Red	Inesses Interventions a	ind Kisk
(N) violations must be corrected immediately or within		racions (Red	illeilis (-22).	
determined by the Board of Health.	.,	checked indicat	te violations of 105 CMR 59	on an inspection today, the items 0.000/Federal Food Code. This
23. Management and Personnel 24. Food and Food Protection 25. Equipment and Utensils 26. Water, Plumbing and Waste 27. Physical Facility 28. Poisonous or Toxic Materials	(FC-2)(590.003) (FC-3)(590.004) (FC-4)(590.005) (FC-5)(590.006) (FC-6)(590.007) (FC-7)(590.008)	constitutes and in this report me establishment paggrieved by the	ay result in suspension or re permit and cessation of food his order, you have a right to	Failure to correct violations cited
29. Special Requirements 30. Other	(590.009)	10 days of rece	eipt of this orderINSPECTION: 11/2	
			PINACEGALIAN, III//	. 3.7.7.7.37.4.37

DATE OF RE-INSPECTION: 11/20/2018

Inspector's Signeture:		Print:	JESSICA GARDNER	Page 1 of 2
PIC's Signature:	mosta /2_	Print:	MATTHEW BUREK	

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: NOBLE AND GREENOUGH SCHOOL

Date: 11/06/2018

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
25	4-501.11	Food Service	Good Repair and Proper Adjustment, Handwash sink in master cooking line draining slowly.	
Disc	ussion With	Person In Charge	Corrective Action Required:	No Ves

Permit posted. Food protection managers, allergy awareness, antichoke UTD. High temp		
dishwasher wash and rinse temp appropriate.		
Sanitizer Quat good level. Hand wash temp 110 or higher with soap and drying	Voluntary Compliance	Employee Restriction / Exclusion
provisions. All chemicals labeled and stored properly. Observed employees wearing gloves	Re-inspection Scheduled	Emergency Suspension
and handling food appropriately. Fridge and freezer temperatures at temp. Food stored	Embargo	Emergency Closure
off the ground covered and labeled. Hood vents serviced Sept. 2018. Will send most	Voluntary Disposal	Other
recent grease trap service to email jetracy@dedham-ma.gov . Pest control logs no		
issues. Facility maintained in an organized		i
and clean manner.		

Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT

LOOP ES INDEISHMENT IN SI FOLIOIA IVEL	OITT			
Name	Date	_	Type of Operation(s)	Type of inspection
NOBLE AND GREENOUGH SCHOOL		29/2019	Food Service	Routine
Address 10 CAMPUS DR	Risk		Retail	Re-inspection
Telephone	Lev	el .	Residential Kitchen	Previous Inspection
(781) 326-3700			Mobile	Date: 06/06/2019
Owner	HAC	CP Y/N	Temporary	Pre-operation
FLIK INDEPENDENT SCHOOLS BY			Caterer	Suspect Illness
CHARTWELLS			Bed & Breakfast	General Complaint
Person-in-Charge (PIC)	Time	е	Bod & Broaklast	☐ HACCP
JT	In: 1	5:01	Permit No. 224	Other:
Inspector	Out	: 15:01		
JESSICA GARDNER	41) and a sitution of appoints	provision(s) violated
Each violation checked required an explanati	on on the har	rative page(s	and a citation of specific	Non-compliance with:
			Items\ Anti-Chokin	·
Violations Related to Foodborne Illness Intervention	ons and Risk	Factors (Red	items/	590.009 (F)
Violations marked may pose an imminent health haza action as determined by the Board of Health.	ra ana require	immediate coi	rective 590.009 (E)	Local Law
action as determined by the board of floatin.			Allaman Aus	
FOOD PROTECTION MANAGEMENT		12. Prev	Allergen Awa rention of Contamination from	
1. PIC Assigned / Knowledgable / Duties		13. Hand	dwash Facilities	
		PROTECTION	FROM CHEMICALS	
EMPLOYEE HEALTH	10		oved Food or Color Additives	
2. Reporting of Diseases by Food Employee and P	10	=	c Chemi c als	
3. Personnel with Infections Restricted / Excluded		_		w. Maaridaya Faada
FOOD FROM APPROVED SOURCE			RATURE CONTROLS (Potentia	lly Hazardous Foods)
4. Food and Water from Approved Source			king Temperatures	
5. Receiving / Condition		17. Reh		
6. Tags / Records / Accuracy of Ingredient Statement	ents	18. Cool		
7. Conformance with Approved Procedures / HACC	P Plans		and Cold Holding	
PROTECTION FROM CONTAMINATION		20. Time	e as a Public Health Control	
8. Separation / Segregation / Protection		REQUIREMEN	NTS FOR HIGHLY SUSCEPTIBL	E POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing		21. Food	d and Food Preparation for H	SP
10. Proper Adequate Handwashing		CONSUMER	ADVISORY	
11. Good Hygienic Practices		22. Post	ing or Consumer Advisories	
Violations Related to Good Retall Practices (Blue I	tems)	Number of \	/iolated Provisions Relate	д То
Critical (C) violations marked must be corrected immedia			Ilnesses Interventions and	
within 10 days as determined by the Board of Health. No			d Items 1-22):	
(N) violations must be corrected immediately or within 90	days as			
determined by the Board of Health.		Official Orde	er for Correction: Based on ate violations of 105 CMR 590.0	an inspection today, the items
23. Management and Personnel (FC	C-2)(590.003)		ate violations of 105 CIVIR 590.0 igned below by a Board of Hea	
24. Food and Food Protection (FC	C-3)(590.004)	constitutes an	order of the Board of Health. Fa	ailure to correct violations cited
	C-4)(590.005)	In this report n	nay result in suspension or revo	cation of the food
	C-5)(590.006) C-6)(590.007)	establishment	permit and cessation of food es his order, you have a right to a	hearing. Your request must be
	C-7)(590.008)	in writing and	nis order, you have a right to a submitted to the Board of Healti	n at the above address within
29. Special Requirements	(590.009)		eipt of this order.	
30. Other		DATE OF RE	E-INSPECTION: N/A	

Inspector's Signature:	5	Print:	JESSICA GARDNER	Page 1 of 2
PIC's Signature:	21	Print:	JT	

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: NOBLE AND GREENOUGH SCHOOL

Date: 07/29/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLA	ATION / PLAN OF CORRECTION	Date Verified
27	6-501.11	Food Service	Controlling Pests, Pest control exterior door March 2019	l report indicates entry point on	07/29/2019
			- 7		
-					
			U		
Disc	ssion With	Person In Charge);	Corrective Action Required:	/ No Yes
Ema	iled rep	ort. All se	t back in June 2019		ployee Restriction / Exclusion
					nergency Suspension
					her

29. Special Requirements

30. Other

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229 FOOD ESTABLISHMENT INSPECTION REPORT

Name	Date		Type of Operation(s)	Type of Inspection
RASHI SCHOOL INC.	Risk	11/2019	Food Service	✓ Routine
Address 8000 GREAT MEADOW RD	Leve		✓ Retail	Re-inspection
Telephone (781) 355-7300	Levi	51	Residential Kitchen Mobile	Previous Inspection Date:
Owner	HAC	CP Y/N	Temporary	Pre-operation
BOSTON AREA REFORM JEWISH			Caterer	Suspect Illness
INDEPENDENT SCHOOL			Bed & Breakfast	General Complaint
Person-in-Charge (PIC)	Time	е	bed & bleaklast	HACCP
BRUCE BOYD	In: 0	9:39	Permit No. 228	Other:
Inspector KRISTIN MCMILLAN	Out	: 09:53		
Each violation checked required an expla	nation on the nar	rative page(s)	and a citation of specific	c provision(s) violated.
				Non-compliance with:
Violations Related to Foodborne Illness Interve	entions and Risk	Factors (Red	tems) Anti-Choki	ng Tobacco
Violations marked may pose an imminent health h	nazard and require	immediate cor	rective 590.009 (E)	
action as determined by the Board of Health.				Local Law
		12 Prov	Allergen Avention of Contamination from	
FOOD PROTECTION MANAGEMENT			lwash Facilities	II I I I I I I I I I I I I I I I I I I
1. PIC Assigned / Knowledgable / Duties				
EMPLOYEE HEALTH			FROM CHEMICALS	
2. Reporting of Diseases by Food Employee at	nd PIC		oved Food or Color Additive	3 S
3. Personnel with Infections Restricted / Exclud	ded	15. Toxid	Chemicals	
FOOD FROM APPROVED SOURCE		TIME/TEMPER	ATURE CONTROLS (Potenti	ally Hazardous Foods)
4. Food and Water from Approved Source		16. Cook	ing Temp e ratures	
5. Receiving / Condition		17. Rehe	eating	
6. Tags / Records / Accuracy of Ingredient State	tements	18. Cool	ng	
7. Conformance with Approved Procedures / H		19. Hot a	and Cold Holding	
PROTECTION FROM CONTAMINATION		20. Time	as a Public Health Control	
8. Separation / Segregation / Protection		REQUIREMEN	TS FOR HIGHLY SUSCEPTIE	BLE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitize	zina	21. Food	and Food Preparation for I	HSP
10. Proper Adequate Handwashing	g	CONSUMER A	ADVISORY	
11. Good Hygienic Practices			ng or Consumer Advisories	
				
Violations Related to Good Retail Practices (B			iolated Provisions Relat	
Critical (C) violations marked must be corrected imn within 10 days as determined by the Board of Health			linesses interventions au Litems 1-22):	Id Kisk
(N) violations must be corrected immediately or with		raciois (Net	ritems i-zz).	
determined by the Board of Health.		Official Orde	r for Correction: Based o	n an inspection today, the items
CINI	(EC 2)/E00 002)	checked indica	te violations of 105 CMR 590 gned below by a Board of He	0.000/Federal Food Code. This salth member or its agent
23. Management and Personnel 24. Food and Food Protection	(FC-2)(590.003) (FC-3)(590.004)	constitutes an	order of the Board of Health.	Failure to correct violations cited
25. Equipment and Utensils	(FC-4)(590.005)	in this report m	ay result in suspension or rev	vocation of the food
26. Water, Plumbing and Waste 27. Physical Facility	(FC-5)(590.006) (FC-6)(590.007)	establishment	permit and cessation of food in a right to a	establishment operations, if a hearing. Your request must be
28. Poisonous or Toxic Materials	(FC-7)(590.008)	in writing and s	ubmitted to the Board of Hea	of the above address within

(590.009)

in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION: N/A

Inspector's Signature: Print: KRISTIN MCMILLAN

PiC's Signature: Print: BRUCE BOYD

Page 1 of 2

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Name: RASHI SCHOOL INC.

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 10/11/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLA	TION / PLAN OF CORRECTION	Date Verified
			7 1350	(III)	
Discu	ission With	Person In Charg	e:	Corrective Action Required:	/ No Yes
Kito	chen in	sanitary Sanitation	order Catered food records kept 2 safe	Voluntary Compliance Em	ployee Restriction / Exclusion
serv	vers eve	eryday Train	records kept 2 safe ned all staff in anti		nergency Suspension
					nergency Closure
1				Voluntary Disposal Ot	iiGi

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

FOOD ESTABLISHMENT INST ESTIGNA				
Name	Date		Type of Operation(s)	Type of Inspection
URSULINE ACADEMY		26/2018	✓ Food Service	Routine
Address CE	Risk		Retail	✓ Re-inspection
85 LOWDER ST Telephone	Lev	el	Residential Kitchen	Previous Inspection
(781) 326-6161			Mobile	Date: 09/14/2018
Owner	HAC	CP Y/N	Temporary	Pre-operation
URSULINE ACADEMY			Caterer	Suspect Illness
Person-in-Charge (PIC)	Time		Bed & Breakfast	General Complaint
ANDREA MATTHEWS		0:04		☐ HACCP
Inspector KRISTIN MCMILLAN	Out	: 10:33	Permit No. 108	Other:
Each violation checked required an explana	ition on the nar	rative page(s)	and a citation of specifi	c provision(s) violated.
				Non-compliance with:
Violations Related to Foodborne Illness Interven	tions and Risk	Factors (Red I	tems) Anti-Chok	
Violations marked may pose an imminent health haz	zard and require	immediate corr	ective 590.009 (E)
action as determined by the Board of Health.				Local Law
TOOR PROTECTION MANAGEMENT		12. Preve	Allergen Avention of Contamination fro	
FOOD PROTECTION MANAGEMENT			wash Facilities	
1. PIC Assigned / Knowledgable / Duties		hammad .	FROM CHEMICALS	
EMPLOYEE HEALTH	710		oved Food or Color Additiv	06
2. Reporting of Diseases by Food Employee and			Chemicals	63
3. Personnel with Infections Restricted / Excluded				
FOOD FROM APPROVED SOURCE			ATURE CONTROLS (Potent	ially Hazardous Foods)
4. Food and Water from Approved Source		16. Cooking Temperatures		
5. Receiving / Condition		17. Rehe		
6. Tags / Records / Accuracy of Ingredient Statements		18. Cooli	•	
7. Conformance with Approved Procedures / HAC		nd Cold Holding		
PROTECTION FROM CONTAMINATION		20. Time	as a Public Health Control	
8. Separation / Segregation / Protection		REQUIREMEN	TS FOR HIGHLY SUSCEPTI	BLE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing	g	21. Food	and Food Preparation for	HSP
10. Proper Adequate Handwashing		CONSUMER ADVISORY		
11. Good Hygienic Practices		22. Postii	ng or Consumer Advisories	5
Violations Related to Good Retail Practices (Blue	e Items)	Number of Vi	olated Provisions Relat	ed To
Critical (C) violations marked must be corrected immed		Foodborne II	Inesses Interventions a	nd Risk
within 10 days as determined by the Board of Health. N		Factors (Red	Items 1-22):	
(N) violations must be corrected immediately or within	90 days as	Official Order	· for Correction: Based a	n an inspection today, the items
determined by the Board of Health.		checked indicat	e violations of 105 CMR 590	0.000/Federal Food Code. This
1	FC-2)(590.003)	report, when sig	ned below by a Board of He	ealth member or its agent
	FC-3)(590.004) FC-4)(590.005)	in this report ma	order of the Board of Health. By result in suspension or re	Failure to correct violations cited vocation of the food
26. Water, Plumbing and Waste	FC-5)(590.006)	establishment p	ermit and cessation of food	establishment operations. If
	FC-6)(590.007) FC-7)(590.008)	aggrieved by th	is order, you have a right to	a hearing. Your request must be alth at the above address within
29. Special Requirements	(590.009)	-	ipt of this order.	at the above address within
30. Other		-		XT_DATE%%
V a Madel				
Inspector's Signature:	Print: KRIST	IN MCMILI	AN	Page 1 of 2
PIC's Signature:	Print: ANDRE.	A MATTHEW	is	1 490 1 012

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Name: URSULINE ACADEMY

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 10/26/2018

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
27	6-501.11	Food Service	Repairing, repair light by sink area	10/26/2018
27	6-501.12	Food Service	Cleaning, Frequency and Restrictions, cleaning floor around grill area	10/26/2018
27	6-501.11	Food Service	Repairing, repair door handle on two door refridgeration unit	
			· NºSARIA.	
] N. V
Discussion With Person In Charge:			Corrective Action Required:	No / Yes
None			Re-inspection Scheduled Eme	oyee Restriction / Exclusion ergency Suspension ergency Closure
			Voluntary Disposal Oth	er

PIC's Signature:

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

TOOD ESTABLISHMENT INC. ESTICITIES	1 _ 1		Time of One-male mich	Tune of Increasion
Name URSULINE ACADEMY	Date	07/2018	Type of Operation(s)	Type of Inspection
Address	Risk		✓ Food Service	Routine
85 LOWDER ST	Leve		Retail	✓ Re-inspection
Telephone			Residential Kitchen	Previous Inspection
(781) 326-6161			Mobile	Date: 10/26/2018
Owner	HAC	CP Y/N	Temporary	Pre-operation
URSULINE ACADEMY	Time		Caterer	Suspect Illness
Person-in-Charge (PIC) ANDREA MATTHEWS	Time		Bed & Breakfast	General Complaint
Inspector	In: 0	09:00		☐ HACCP
KRISTIN MCMILLAN	Out.	03.00	Permit No. 108	Other:
Each violation checked required an explana	tion on the narr	ative page(s)	and a citation of specifi	c provision(s) violated.
•				Non-compllance with:
Violations Related to Foodborne Illness Intervent	tions and Risk f	actors (Red I	tems) Anti-Choki	ng Tobacco
Violations marked may pose an imminent health haz	ard and require i	mmediate corr	ective 590.009 (E) 590.009 (F)
action as determined by the Board of Health.				Local Law
			Allergen Av	
FOOD PROTECTION MANAGEMENT			ention of Contamination fro	m Hands
1. PIC Assigned / Knowledgable / Duties		13. Hand	wash Facilities	
EMPLOYEE HEALTH		PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and I	PIC	14. Appro	oved Food or Color Additive	es
3. Personnel with Infections Restricted / Excluded		15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE		TIME/TEMPER	ATURE CONTROLS (Potent	lally Hazardous Foods)
4. Food and Water from Approved Source		16 Cooki	ing Temperatures	
5. Receiving / Condition		17. Rehe	ating	
6. Tags / Records / Accuracy of Ingredient Statem	18 Coolin			
7. Conformance with Approved Procedures / HAC			nd Cold Holding	
	CF Flans	_	as a Public Health Control	
PROTECTION FROM CONTAMINATION			TS FOR HIGHLY SUSCEPTION	
8. Separation / Segregation / Protection				
9. Food Contact Surfaces Cleaning and Sanitizing	9		and Food Preparation for	HOP
10. Proper Adequate Handwashing		CONSUMER A		
11. Good Hygienic Practices		22. Postii	ng or Consumer Advisories	
Violations Related to Good Retail Practices (Blue	Items)	Number of Vi	olated Provisions Relat	ed To
Critical (C) violations marked must be corrected immed		Foodborne II	Inesses Interventions a	nd Risk
within 10 days as determined by the Board of Health. N		Factors (Red	Items 1-22):	
(N) violations must be corrected immediately or within §	90 days as	Official Order	for Correction: Based o	n an inspection today, the items
determined by the Board of Health.		checked indicat	e violations of 105 CMR 590	0.000/Federal Food Code. This
	FC-2)(590.003)	report, when sig	ned below by a Board of He	alth member or its agent
	FC-3)(590.004) FC-4)(590.005)		order of the Board of Health. By result in suspension or rev	Failure to correct violations cited
	C-5)(590.006)	establishment p	ermit and cessation of food	establishment operations. If
	FC-6)(590.007) FC-7)(590.008)	aggrieved by th	is order, you have a right to	a hearing. Your request must be
28. Poisonous or Toxic Materials (F 29. Special Requirements	(590.008)		ubmitted to the Board of Hea ipt of this order.	alth at the above address within
30. Other		•	•	1/2018
1/				
Inspector's Signature:	rint: KRIST	IN MCMILI	AN	
1/10 000 1.00				Page 1 of 2

Print: ANDREA MATTHEWS

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: URSULINE ACADEMY

Date: 11/07/2018

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
27	6-501.11	Food Service	Repairing, repair door handle on two door refridgeration unit	
Discussion With Person In Charge:			Corrective Action Required:	No Yes
Non	е		Re-inspection Scheduled Em	loyee Restriction / Exclusion ergency Suspension ergency Closure er

Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT

Name	Date	e	Type of Operation(s)	Type of Inspection
URSULINE ACADEMY	05/	/22/2019	✓ Food Service	Routine
Address	Risl	·	Retail	
85 LOWDER ST	Lev	el	Residential Kitchen	
Telephone			Mobile	Previous Inspection Date: 04/25/2019
(781) 326-6161	НАС	CP Y/N		Pre-operation
Owner URSULINE ACADEMY	l lac	301 1714	☐ Temporary	Suspect Illness
Person-in-Charge (PIC)	Tim	e	Caterer	
A. M.		0:08	Bed & Breakfast	General Complaint
Inspector		: 10:08	Permit No. 108	HACCP
JESSICA GARDNER			remit No. 100	Other:
Each violation checked required an explan	ation on the nar	rative page(s)	and a citation of specifi	c provision(s) violated.
				Non-compliance with:
Violations Related to Foodborne Illness Interven	ntions and Risk	Factors (Red I	tems) Anti-Choki	ng Tobacco
Violations marked may pose an imminent health ha	zard and require	immediate corr	rective 590.009 (E)) 590.009 (F)
action as determined by the Board of Health.				Local Law
			Allergen Av	
FOOD PROTECTION MANAGEMENT			ntion of Contamination fro	m Hands
1. PIC Assigned / Knowledgable / Duties		13. Hand	wash Facilities	
EMPLOYEE HEALTH		PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and	PIC	☐ 14. Appro	oved Food or Color Additive	es
3. Personnel with Infections Restricted / Exclude		15. Toxic Chemicals		
FOOD FROM APPROVED SOURCE		TIME/TEMPER	ATURE CONTROLS (Potent	ially Hazardous Foods)
			ing Temperatures	
4. Food and Water from Approved Source		17. Reheating		
5. Receiving / Condition		18. Cooling		
6. Tags / Records / Accuracy of Ingredient Statements				
7. Conformance with Approved Procedures / HA	=	nd Cold Holding		
PROTECTION FROM CONTAMINATION			as a Public Health Control	
8. Separation / Segregation / Protection		REQUIREMEN	TS FOR HIGHLY SUSCEPTII	BLE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing	ng	21. Food and Food Preparation for HSP		
10. Proper Adequate Handwashing		CONSUMER ADVISORY		
11. Good Hygienic Practices		22. Posting or Consumer Advisories		
Violations Related to Good Retail Practices (Blu	e Items)	Number of Vi	olated Provisions Relat	oT be
Critical (C) violations marked must be corrected imme			nesses Interventions a	
within 10 days as determined by the Board of Health.		Factors (Red		
(N) violations must be corrected immediately or within				
determined by the Board of Health.				n an inspection today, the items
CIN	(EO D)(EOO 003)		e violations of 105 CMR 590 Ined below by a Board of He	.000/Federal Food Code. This
	(FC-2)(590.003) (FC-3)(590.004)			Failure to correct violations cited
✓ 25. Equipment and Utensils	(FC-4)(590.005)	in this report ma	ay result in suspension or rev	ocation of the food
	(FC-5)(590.006) (FC-6)(590.007)	establishment p	ermit and cessation of food	establishment operations. If a hearing. Your request must be
	(FC-7)(590.008)	in writing and st	is order, you have a right to all ubmitted to the Board of Hea	Ith at the above address within
29. Special Requirements	(590.009)	_	ipt of this order.	
30. Other		DATE OF RE	INSPECTION: N/A	
			D.	
Inspector's Signature:	Print: JESSI	CA GARDNE ————	Λ	Page 1 of 2
BIC's Signature: A M JT	Detate 7 M			ĭ

Establishment Name: URSULINE ACADEMY

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 05/22/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLA	Date Verified	
27	6-501.14	Food Service	Maintaining Premise, Unnecessary found throughout please have des	05/22/2019	
27	6-501.12	Food Service	Cleaning, Frequency and Restrict general cleaning.	05/22/2019	
9	4-501.112	Food Service	Mechanical Warewashing - Hot Wat Dishwasher temp rinse at 115F. T		05/22/2019
25	4-501,11	Food Service	Good Repair and Proper Adjustment tape. Needs replacent or repair.	nt, Fridge unit handle has tape. No	05/22/2019
25	4-501.11	Food Service	Good Repair and Proper Adjustmer gasket area. No tape. needs repl	05/22/2019	
				- 00	
			- William		
Discussion With Person In Charge:				Corrective Action Required:	No Yes
None				Re-inspection Scheduled Emer	yee Restriction / Exclusion rgency Suspension rgency Closure